

FOX & BARREL

NIBBLES & STARTERS

Mushroom Soup with truffle & chive gnocchi, olive oil, baked focaccia	(G/V/VE) £8.50
Ham Hock Terrine, piccalilli, parsley mayo, toasted sourdough	(G) £9.95
Gordal Olives	(GF/VE) £5.95
Flatbread & Hummus	(VE) £6.95
Prawns, Marie Rose, smoked salmon, avocado, brown bread & butter	(G)) £11.45
Salt & Pepper Squid, Sweet chilli sauce	£6.95
Chipolatas, honey mustard glaze	£7.95
BBQ Chicken Wings	£7.95
Padron Peppers	(VE) £6.95
Sweet Potato Bhaji, lime pickle, curry aioli	(GF/VE/M/V) £9.45
Half a dozen Oysters, shallot vinegar	(GF) £15.50

SUNDAY ROASTS

Rare Roast Topside of Beef, Yorkshire pudding	(G) £21.95
Roast Chicken, thyme and apricot stuffing, bread sauce	(G) £21.95
Braised Lamb Shoulder, redcurrant jus	(GF) £23.95

All our roasts are served with roast potatoes and a selection of vegetables.

MAINS

Fox & Barrel Battered Haddock, mushy peas, triple cooked chips	(GF) £18.25
Steak Burger, BBQ pulled pork, cheese, toasted brioche bun, salad, triple cooked chips	(G) £18.25
Warm Salad Nicoise, potato terrine, soft boiled egg, cured tomato, black olive	(GF/V/VE/M) £19.95
Cod Fillet, potato rosti, courgette basil, artichoke, peas, broad beans, vermouth cream sauce	(G) £28.95
Sea Bream, Crushed new potatoes, chard tenderstem broccoli, caper parsley butter	(GF) £26.95
10oz Rump Steak, cured tomato, flat mushroom, triple cooked chips, Café de Paris butter	(GF) £29.95

SIDES

Braised red cabbage	(GF/V) £4.50	House salad	(GF/V) £5.00
Triple cooked chips	(GF/VE) £5.50	Rocket & parmesan salad	(GF) £4.50
Truffle & parmesan chips	(GF/V) £6.75	Peppercorn sauce	(GF) £3.75

(N) Nuts (V) Vegetarian (VE) Vegan (GF) Gluten Free (G) Modified Gluten Free

Please ask a member of the team about specific allergen or dietary requirements.

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HOMEMADE DESSERTS

Crème Brûlée, shortbread biscuit, berry compote	(V/G) £8.45
Black Cherry Gateau, cremoux, almond & amaretto ice cream	(N) £8.45
Lemon Curd Sponge Pudding, milk ice cream	(V) £8.45
Manchester Tart, raspberry & coconut mousse	£8.45
Strawberry Mousse, meringue, strawberry daiquiri whip, pistachio sponge	(G/N) £8.45
White Chocolate & Passionfruit Cheesecake, passionfruit Eton mess	£8.45
Local Ice Cream 3 scoops with homemade biscotti	(G/V/N) £7.50
Vanilla, Chocolate, Cheshire Plain, Raspberry Ripple, Rum & Raisin	
Sorbet- Mango or Apple	(G/N/VE) £7.50

BRITISH CHEESE SELECTION

Kick Ass cheddar, Bath Blue, Red Leicester, Brie & Blanche goats' cheese	(G/V) £12.45
with grape chutney and Peters Yard crisp breads	

HOT DRINKS

Lost Barn Coffee	
Espresso	£3.50
Cafetière, Double espresso, Americano, Cappuccino, Latte	£3.95
Vanilla, Hazelnut, Gingerbread or Caramel latte	£4.75
Liqueur Coffee – Amaretto, Whisky... Whatever takes your fancy	From £8.00
Tea - English Breakfast, Earl Grey, Green, Peppermint, Chamomile, Red Berries	£3.95
Harry's Hot Chocolate	£4.75

DESSERT WINE & FORTIFIED

Cline Cellars Late Harvest, USA	£5.00	Six Grapes Port	£4.50
Moscato D'asti, Italy	£5.00	Grahams 10-yr Tawny Port	£4.75

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