

# FOX & BARREL

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## NIBBLES & STARTERS

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White Onion & Stilton Soup, baked focaccia	(G/V/VE) £9.45
Gordal Olives	(GF/VE) £5.95
Flatbread & Hummus	(VE) £6.95
Salt & Pepper Squid, sweet chilli sauce	£6.95
Ham Hock Terrine, piccalilli, parsley mayonnaise, toasted sourdough	(G) £11.45
Padron Peppers	(VE/GF) £6.95
Chipolatas, honey mustard glaze	£7.95
BBQ Chicken Wings	£7.95
Smoked Haddock Croquette, mussel, sweet potato, curry velouté	£10.45
King Oyster Mushrooms, pickled lentils, mushroom falafel, wild garlic aioli	(V/VE) £9.45

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## SUNDAY ROASTS

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Rare Roast Topside of Beef, Yorkshire pudding	(G) £22.95
Roast Chicken Breast, sage and apricot stuffing, bread sauce	(G) £22.95
Braised Lamb Shoulder, redcurrant jus	(GF) £25.95

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

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## MAINS

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Fox & Barrel Battered Haddock, mushy peas, triple cooked chips	(GF) £18.95
Salmon Fishcake, Pickled cucumber, spring onion, king prawn, trout roe, champagne cream	£19.95
Steak Burger, BBQ pulled pork, cheese, toasted brioche bun, salad, triple cooked chips	(G) £19.95
Bream Fillet, tenderstem broccoli, spinach, crushed potatoes, caper & parsley butter	(GF) £28.95
Onion & Rarebit Tart, pickled beetroot, rainbow chard, grilled new potatoes	(V) £26.00
10oz Rump Steak, cured tomato, flat mushroom, triple cooked chips, Café de Paris butter	(GF) £32.95

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## SIDES

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Braised red cabbage	(GF/V) £4.50	House salad	(GF/V) £5.00
Triple cooked chips	(GF/VE) £5.75	Rocket & parmesan salad	(GF) £4.50
Truffle & parmesan chips	(GF) £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.

*As our food is prepared in centralised kitchen where allergens are present, we therefore cannot guarantee complete separation. All Glass products remain the property of the restaurant and cannot be removed.*



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## HOMEMADE DESSERTS

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Crème Brûlée, shortbread biscuit, berry compote	(V/G) £8.95
Rhubarb Crumble Tart, vanilla ice cream	(N/V) £8.95
Manchester Tart, coconut & raspberry cream	£8.95
Dark Chocolate & Cointreau Mousse, pistachio sponge, orange whip	(N/G) £8.95
Apricot & White Chocolate cheesecake, glazed apricot, vanilla ice cream	£8.95
Apple & Malt Sponge Pudding, toffee apple sauce, vanilla ice cream	(V) £8.95
Local Ice Cream 3 scoops with homemade biscotti	
Vanilla, Chocolate, Raspberry Ripple, Rum & Raisin	(G/V/N) £7.95
Sorbet -Blood Orange or Apple	(G/N/VE) £7.95

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## BRITISH CHEESE SELECTION

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Golden Cenath, Kick Ass cheddar, Bath Blue, Red Leicester & Blanche goats' cheese with grape chutney and Peters Yard crisp breads	(G/V) £13.45
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## HOT DRINKS

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### Lost Barn Coffee

Espresso	£3.50
Cafetière, Double espresso, Americano, Cappuccino, Latte	£3.95
Vanilla, Hazelnut, Pumpkin Spiced, 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

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## DESSERT WINE & FORTIFIED

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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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