

FOX & BARREL

NIBBLES & STARTERS

Broccoli & 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
'Pâté de Campagne', pork & pistachio terrine, pickled vegetables, toasted sourdough	(G/N) £11.45
Chipolatas, honey mustard glaze	£7.95
BBQ Chicken Wings	£7.95
Chilled Pea, broad bean, fennel salad, crispy feta	(V) £8.95
Bread & Oil Selection	(V) £6.95

SUNDAY ROASTS

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.

MAINS

Fox & Barrel Battered Haddock, mushy peas, triple cooked chips	(GF) £19.95
Smoked Haddock Fishcake, dill mayo, marinated tomato & herb salad	£18.95
Tandoori Aubergine, charred cauliflower and broccoli, raita, mango, braised basmati rice	(GF/VE/V) £23.95
Steak Burger, BBQ pulled pork, cheese, toasted brioche bun, salad, triple cooked chips	(G) £19.95
Stone Bass, tenderstem broccoli, spinach, crushed potatoes, caper & parsley butter	(GF) £29.50
Onion & Goats Cheese Tart, Courgette, candied hazelnuts, Jersey Royals, hollandaise	(V/N) £23.95
10oz Rump Steak, cured tomato, flat mushroom, triple cooked chips, Café de Paris butter	(GF) £32.95

SIDES

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

Crème Brûlée, shortbread biscuit, berry compote	(V/G) £8.95
Treacle Tart, candied orange, suzette sauce, clotted cream ice cream	(/V) £8.95
Salted Caramel & Dark Chocolate Tart, honeycomb & espresso cream	£8.95
Mango Mousse, coconut sponge, passionfruit whip	(N/G) £8.95
Strawberry & White Chocolate Cheesecake, Eton mess cream	£8.95
Lemon Sponge Pudding, lemon sauce, clotted cream ice cream	(V) £8.95
Local Ice Cream 3 scoops with homemade biscotti	(G/V/N) £7.95
Vanilla, Chocolate, Raspberry Ripple, Rum & Raisin	
Sorbet -Blood Orange or Apple	(G/N/VE) £7.95

BRITISH CHEESE SELECTION

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

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

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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