

## THE FOX & HOUNDS

### Spritz Hugo

Try our new cocktail of the month.  
Lightly sweet, but highly refreshing.



### Today's Ales

#### Timothy Taylors

Landlord 4.2%

#### St Austell

Tribute 4.2%

### August Menu

#### Kitchen opens

12:30 – 3pm

6pm – 10pm

#### Special

Pan Roast Duck breast with sweet potatoes salad and red wine jus £16

#### Antipasti – to share £15

Prosciutto Crudo, Salami Milano & Finocchiona,  
Crostoni Fegato, mozzarella, slow roast tomatoes & grilled courgettes

(v) 'Gazpacho Andaluz' – chilled tomato & cucumber soup, grattato croutons £5

(v) 'Bruschetta di Pomodoro' Pan Toscana with vine tomatoes & basil £6.50

'Pollo Milanese' – breaded chicken breast, baby gem, cucumber relish & yoghurt £8.50

(v) Burrata & heritage tomato salad, pine nuts, pesto, mixed leaves & foccacia £8

Feta & watermelon salad – cucumber, olive, mint & balsamic molasses £8

Caesar salad 'Cardini,' pan grattato, anchovies, parmesan, croutons £7.50

'Terrine de porc' - spiced pineapple chutney & brioche toast £7.50

(v) Spinach & ricotta ravioli – pea shoots, tarragon, walnuts & parmesan £9.50/£14

'Linguine alle Vongole' – clams, chilli, parsley & white wine £9.50/£14

Penne with Italian sausage ragù - tomatoes, chilli, oregano, cream £10/£14

Seafood & chorizo paella - langoustine, king prawn, squid, clams & mussels, £18.50/£35 for 2

Salmon & dill fishcakes - spinach, paprika hollandaise £14.50

Pan-roasted halibut – roast red & yellow datterini tomatoes, confit potatoes £23

Spiced chicken tagine – apricots, cumin & coriander – couscous, yoghurt & flatbread £18.50

Roast lamb skewer – fregola with roasted tomatoes, grilled red onion relish £19.50

'The Fox Burger' – mozzarella, spicy mayonnaise, grilled red onion, hand cut chips £14

Grilled ribeye steak hand-cut chips & roasted red onion, béarnaise, wild rocket £22

Grilled Tuscan sausages - mashed potatoes, red onion marmalade £15

Sides £3.50

Hand-cut chips,

Mashed potatoes, Rocket salad & parmesan,

Sautéed greens with chilli & garlic

Please inform your waiter of any food allergies before ordering

A discretionary 12.5% service charge will be added to your bill – All of the service charge goes to staff

## Afters...

- Sticky toffee pudding with ice cream £5
- Strawberry & Limoncello semi-freddo £5
- Apple and mixed berry crumble with vanilla ice cream £5
- Strawberry & almond tart, mascarpone cream £5
- 'Affogato' – ice cream with espresso & biscotti £5
- Selection of ice creams £2 per scoop -
- Salted Caramel, Chocolate, Strawberry, Honeycomb, Mango Sorbet
- French & British cheeses -
- Comté, Fougere, St Maure de Touraine, Mrs. Binham's Blue
- Biscuits & toast £7

### Sweet Wines

- Muscat de Rivesaltes, Domaine de Cazes, 2011, France (37.5cl btl) £17.50 - Gls 125ml £5.90
- Quinta do Infantado, 10 yr old Tawny Port, NV, Portugal (37.5cl Btl) £19.50 - Gls 125ml £5.40

### Coffee & Tea

- Espresso £1.60 Dbl Espresso £1.90, Americano £2.10, Cappuccino, Latte / Hot Chocolate £2.50
- Teas - Earl Grey / English breakfast / Peppermint £1.60

---

## Guest bottle breweries

And if one revival wasn't enough, the art of micro-brewing is also well and truly back on the map. Here's what we have on show this month

