

Gin of the Month



Gin Mare

A herbaceous taste of the Mediterranean with rosemary & basil served fever tree tonic and fresh rosemary £5.40

THE FOX & HOUNDS

Wednesday 24th May
Kitchen opens
6.30pm – 10pm

Today's Ales

St Austell
Tribute 4.2%
Proper Job 4.5%
Timothy Taylors
Landlord 4.3%
Sambrooks
Wandle 3.8%

**Due to a fault with our kitchen extraction fan we are unable to offer a full menu tonight.
Will be back up and running tomorrow evening. We apologise for this inconvenience.**

White bean & ham hock soup, chorizo oil £6

- (v) 'Bruschetta al pomodoro' - grilled toscano bread -vine tomatoes, basil £7
- (v) Caesar salad with parmesan croutons £7.50 with grilled chicken £11.50
- Grilled asparagus, truffled duck egg, pan grattato with pistachio £7.50
- Ham hock terrine spiced pineapple chutney, toasted brioche £7.50
- (v) Burrata with heritage cherry tomatoes, leaves & focaccia £8

Antipasti platter - to share £15

Prosciutto, speck, salami Milano & Finocchiona - crostini fegato,
Mozzarella & slow roast tomatoes - grilled courgettes

Penne with Italian sausage ragú - tomato, oregano, cream & parmesan £9.50/£13

- (v) Black truffle & burrata Tortelloni – butter, walnuts & parmesan £10/£14
- (v) Orecchiette with cavolo nero, pinenuts & mascarpone cream £9.50/13.50
- (v) Spinach & leek risotto – ricotta & truffle oil £9.50/13.50

Whole seabass, tomatoes, olives, capers – salsa verde £19.50

Salmon & dill fishcakes - sautéed spinach & paprika hollandaise £14

Grilled skewered lamb, peppers, onions & rosemary – Sardinian couscous, flatbread & harissa £18.50

Roast spring chicken, roast datterini tomatoes, lemon, rosemary-roast potatoes £17.50

Sides £3.50 –/ Mashed Potatoes /

Sautéed Greens / Rocket & Parmesan Salad

**Please inform your waiter of any food allergies before ordering
A discretionary 12.5% service charge will be added to all dining tables**

Afters...

Sticky toffee pudding with ice cream £5.50
Apple crumble with vanilla ice cream £5.50
'Affogato' – ice cream with espresso & biscotti £5.50
Selection of ice creams £2 per scoop

French & British cheeses –
Comté, Fougères, 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 100ml £5.40
'La Beryl' Chenin Blanc, Fairview, Paarl, 2014, South Africa (50cl Btl) - £25

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

The Fox & Hounds Gin selection



Beefeater Gin £4.00

Complex and juniper forward with a hint of spice

Tanqueray London Dry Gin £4.30

Clear and poignant juniper aromas with a light spice



Bombay Sapphire £4.40

Aromatic with bright citrus notes



Plymouth Gin £5.20

Extremely smooth, creamy and full bodied with a slight sweetness. On the nose there is a rich, fresh aroma of juniper followed by notes of coriander and cardamom



Jensen's Old Tom Gin £5.20

Unusual in that it is an unsweetened Old Tom style gin. Woody liquorise with a hint of orange peel



Beefeater 24 Gin £5.20

Infused with rare teas to give complex character



Martin Miller's Gin £5.20

Blended with pure Icelandic spring water, this gin has an exceptional clarity of taste with candied lemon and floral aromas



Hendrick's £6.00

Delightfully infused with cucumber and rose petal

SlipSmith £6.00

Exceptionally well balanced with a classic juniper front



Hoxton Gin £6.00

Not your nan's gin. Expect coconut and grapefruit

No.3 Gin £6.40

A bold gin with juniper at the heart, citrus notes and warming cardamom



Williams Extra Dry Great British Gin £6.40

Dry with plenty of citrus and spice



Plymouth Sloe Gin £6.40

A smooth liqueur with a beautiful balance between sweet and bitter fruit flavours



Gin Mare £6.40

A herbaceous taste of the Mediterranean with rosemary and basil



All our gins are served in 35ml measures

Fever Tree Mixers 200ml - All £1.50

Premium Indian Tonic Water

Naturally Light Tonic Water

Bitter Lemon

Ginger Ale

The Cottage at the Fox & Hounds

Did you know that you can book out the Cottage Area?

The private area can accommodate up to 30 people for drinks and 25 for a sit down dinner
Canape Menus and Set Menus are available - please ask at the bar for details