

THE FOX & HOUNDS

Wine of the moment



£31

*Bright crimson.
The nose is a
true reflection of
a cooler year in
McLaren Vale
with cranberry,
blueberry, a hint
of cracked black
pepper and quality spicy
oak*

November Menu

Kitchen opens

12:30-4pm

6pm-10pm



Special

'Moules Marinière' with white wine, cream, garlic - £8

Antipasti - to share £15

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

(v) Parsnip soup, wild mushrooms & truffle oil £5.50

(v) 'Bruschetta di Pomodoro' Pan Toscana with vine tomatoes & basil £7

(v) Burrata & fig salad - pomegranate, pinenuts, foccacia & leaves £9

Grilled squid & puy lentil salad, chicories & salsa verde £9

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

Roast pheasant & ham hock terrine - spiced pineapple chutney & brioche toast £7.50

'Pappardelle al Cinghiale' - wild boar, red wine & rosemary £10/£15

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

(v) 'Risotto Bianco' - sautéed wild mushrooms, pan grattato, sage & truffle oil £10/£15

(v) Pumpkin & chestnut ravioli - Amaretti, sage & butter £9.50/£14

Salmon & dill fishcakes - spinach, paprika hollandaise £15

Roast whole Sea bass with lemon & thyme - olives, capers, tomato - salsa Verde £18

Pot-roast guinea fowl - tomatoes & rosemary - roasted shallots, polenta croutons £18

The Fox Burger - mozzarella, grilled onion, spiced mayonnaise, hand-cut chips £14.50

Grilled ribeye steak - hand-cut chips, roasted red onion, béarnaise, rocket £21.50

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

'Osso Buco' - Braised shin of veal, saffron risotto & gremolata £21

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
Profiteroles with ice cream & chocolate sauce £5
Apple and mixed berry crumble with vanilla ice 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, Fougereus, 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

Magnums selection

Big Bottles – Magnums 150cl etc

Red

'Hecula,' Monastrell, DO Yecla, Bodegas Castaño, 2012, Spain £45

Ribera del Duero 'Pruno' Finca Villacreces, 2013, Spain £55

Fontodi, Chianti Classico, Sangiovese, 2011, Italy £65

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Double Magnum - 300cl (4 Btls)

Rioja Reserva, Tempranillo, Izadi, 2011, Spain £115