

Gin of the Month



Sipsmith London Dry
Gin

'Bold, complex & aromatic'

Served with Fever-Tree
Tonic on ice with a
wedge of lime £7.20

THE FOX & HOUNDS

Monday 23rd April
Kitchen opens
Dinner 6pm – 10pm

Today's Ales

Sambrooks

Pumphouse Pale Ale 4.2%

Timothy Taylors

Landlord 4.3%

St Austell

Tribute 4.2%

Hogs Back

T.E.A. 4.0%

Antipasti platter - to share £15

Prosciutto, Speck, Salami Milano & Finocchiona - Crostini di Fegato,
Mozzarella & slow roast tomatoes - grilled courgettes

- (v) Sweet potato soup with ginger & cayenne - soured cream & coriander £6
- (v) Bruschetta 'al Pomodoro', grilled Toscana bread, vine tomatoes & basil £6.50
- 'Arancini' – deep fried risotto parcels with beef ragú – horseradish gremolata £8
- (v) Burrata & Fig salad, pink peppercorns, pesto, mixed leaves & focaccia £8
- Grilled asparagus, deep fried egg, pancetta & pistachio crumble £7.50
- Caesar salad 'Cardini,' pan grattato, anchovies, parmesan £7.50
- Terrine de porc – spiced pineapple chutney, brioche toast £7.50

- (v) Black truffle & burrata Tortelloni – butter, walnuts & parmesan £9.50/£14
- Penne with Italian sausage ragú - tomatoes, chilli, oregano, cream & parmesan £9.50/£14
- (v) Roast datterini tomato risotto – basil & parmesan £9.50/£13.50
- Linguine with crab, chilli, lemon & parsley £10/£14

- Salmon & dill fishcakes - sautéed baby spinach & paprika hollandaise £14
- 'Caldeirada' - Portuguese seafood stew - king prawns, squid, monkfish, mussels & clams £19.50
- Slow roasted lamb shank, sweet chilli glaze - lentil & couscous pilaf - mint yoghurt £18.50
- Roast corn-fed chicken breast - roast baby spring vegetables - potato galette £17.50
- Grilled ribeye steak, hand-cut chips, roast red onion, béarnaise & rocket £21
- Grilled Italian sausages - mashed potatoes, red onion marmalade, red wine jus £15
- 'The Fox Burger' – mozzarella, spicy mayonnaise, grilled red onion, hand-cut chips £14

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
- Apple and mixed berry crumble with vanilla ice cream £5
- Profiteroles with vanilla ice cream & chocolate sauce £5
- 'Affogato' – ice cream with espresso & biscotti £5
- Selection of ice creams £2 per scoop -
Salted Caramel, Chocolate, Strawberry, Honeycomb
- French & British cheeses –
Comté, Fougurus, 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 - Gl's 125ml £5.90
- Quinta do Infantado, 10 yr old Tawny Port, NV, Portugal (37.5cl Btl) £19.50 - Gl's 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

