

## 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*

**Sunday 25<sup>th</sup> November**  
**Kitchen opens**  
**12:30 - 10pm**



GIN OF THE  
MONTH

*Sipsmith  
Lemon Drizzle  
Gin and Tonic*

£7.50

*Zesty lemoniness that  
dials up the citrus*

### Sunday Roasts

Roast Sirloin of beef, Yorkshire pudding & horseradish cream £18.50

Roast corn-fed chicken with lemon & thyme, bread sauce £17

Roast belly of pork, apple sauce & crackling £16.50

All served with roast potatoes & parsnips, glazed carrots, green beans with pancetta & jus

(v) Parsnip & celeriac soup, wild mushrooms, sage & truffle oil £6

(v) Burrata & fig salad – pomegranate, pinenuts, foccacia & leaves £8

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

Roast pear & confit duck, watercress, black pudding & sweet chilli relish £8.50

(v) Caesar salad ‘Cardini’ – pangrattato, anchovies, parmesan £7.50 - grilled chicken £11.50

Roast pheasant & ham hock terrine – spiced pineapple chutney & brioche toast £8

### Antipasti – to share £15

Prosciutto Crudo, Salami Milano & Finocchiona,

Crostini Fegato, mozzarella, slow roast tomatoes & grilled courgettes

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

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

(v) ‘Roast pumpkin risotto – chestnuts, cinnamon & parmesan £10/£14

(v) Pumpkin & chestnut ravioli - amaretti, sage & butter £9.50/£13.50

Salmon & dill fishcakes - sautéed spinach & paprika hollandaise £15

Pan-roasted fillet of halibut - savoy & black cabbage gratin, roast pink fir potatoes £21

(v) Cauliflower & chickpea Tagine - cous cous, pomegranate, yoghurt, harissa & flatbread £14.50

Grilled Italian 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 £5.50  
Profiteroles with ice cream & chocolate sauce £5.50  
Apple and mixed berry crumble with vanilla ice cream £5.50  
'Affogato' – ice cream with espresso & biscotti £5.50  
Pear & almond tart – clotted cream £6

Selection of ice creams £2 per scoop -  
Salted Caramel, Chocolate, Strawberry, Honeycomb, Pistachios, Hazelnuts

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 - 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

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## **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