•THE FOX & HOUNDS•

SAMPLE SUNDAY LUNCH MENU

2 COURSES 36.50| 3 COURSES 47.50

Negroni 12- Espresso Martini 12- Hugo Spritz 12- A glass of Nyetimber 13.5-
Focaccia Almonds Gordal olives 5.5-

Creamed Roscoff onion & cider soup & rarebit crouton
Grilled Perigord goats' cheese crotin salad, apple, green beans & beetroot
House cured Wagu Bresaola, trevisso, rocket & parmesan
Pork, duck & chicken liver terrine, green tomato chutney, pickles & sour dough toast
Twice baked three cheese & hazelnut souffle & herb cream sauce
Smoked haddock & cod fishcake & aioli
Salt & Szechuan pepper squid & sweet chilli sauce
3 Scallops roasted in the shell over charcoal, garlic butter & chorizo breadcrumbs **5- supplement**
Tagliolini, tiger prawns, chilli, garlic & parsley
Ragout of venison, rigatoni, garlic breadcrumbs & parmesan
Wood pigeon breast, Delica pumpkin, girolles, pancetta & button onions
Black pudding from Normandy, sauteed mushrooms, fried egg & red wine sauce **5-supplement**

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Pumpkin & ricotta ravioli, girolles, spinach & parmesan
Fillet of cod, mashed potatoes, leek, prawn & mussel cream sauce
Turbot on the bone, ratte potatoes, spinach & hollandaise sauce **5- supplement**
Pheasant breast "saltimbocca" Morteau sausage, white beans, cavolo nero & braised leg ragout
Peppered venison haunch, duck fat potato cake & braised red cabbage
4-hour cooked shoulder of lamb, gratin dauphinoise **for 2 or 4**
Turner & George Heritage breed pork belly "porchetta" Yorkshire pudding & roast potatoes
Roast dry aged sirloin of beef, Yorkshire pudding, roast potatoes **5- supplement**
Josper grilled Chateaubriand for 2, Yorkshire puddings, roast potatoes **16-pp supplement**

ALL TABLES SERVED WITH SEASONAL VEGETABLES

Saffron & honey poached pear & quince almond tart & crème fraiche
Sticky toffee pudding, fudge sauce & vanilla ice cream
Crème Brulee & stem ginger biscuit
Profiteroles, praline ice cream & hot chocolate sauce
Flourless chocolate cake, Griottine cherries & crème fraiche
Dawlicious Honeycomb ice cream & shortbread
Baron Bigod, Wookey hole cheddar, Blu D' Auvergne, chutney & biscuits **5-supplement**

PLEASE ADVISE STAFF OF ANY ALLERGIES
An optional 12.5% service charge will be added to the bill at your discretion