



**Glass of Nyetimber 13.5- Negroni 12- Espresso Martini 12- Hugo Spritz 12-
Gordal olives Focaccia Catalan almonds 5.5-**

Provincial fish soup, rouille, Gruyere & croutons	14-
Grilled goats' cheese salad, green beans, apple & beetroot	12-
Pork, duck & chicken liver terrine, chutney, pickles & toast	12-
3 scallops in the shell roasted over charcoal, garlic butter & chorizo breadcrumbs	17.5
Josper grilled squid, Thai style dipping sauce & fresh herbs	15-
Fillet of mackerel Teriyaki & pak choi	9.5
Wood pigeon breast, button onions, pancetta, Pied de Mouton, Delica pumpkin	10-
Black pudding from Normandy, mushrooms, fried egg & red wine sauce	16-
Mussels, shallots, garlic, chilli, tomatoes & white wine	9-
Salmon & cod fishcake, spinach, curry sauce, 2 as main & chips	8- 18-
Ricotta, spinach & parmesan ravioli, spinach & sage butter	12 18-
Italian fennel sausage ragout, Rigatoni pasta, garlic breadcrumbs & parmesan	12 18-
Tagliolini, tiger prawns, cherry tomatoes, chilli, garlic & parsley	13 22-



½ Grilled lobster, garlic butter, chips & salad	30-
Whole baked Lemon sole, seaweed butter, capers & new potatoes	26-
Spatchcocked French poussin, merguez, aioli, chips & a green salad	24-
Old Spot pork chop, duck fat potato cake, spinach & creamed corn	26-
Locally shot partridge, Delcia pumpkin risotto, Morteau sausage & spinach	27-
Braised lamb shank, Bayonne ham & Gruyere dauphinoise & greens for 2	48-
French duck breast, Lyonnaise potatoes, Savoy cabbage, green peppercorn sauce for 2	78-
Josper grilled steak, Café de Paris butter & chips	
Flat Iron, 250g, cooked pink only	25-
Chateaubriand, 550g for 2	86-

SEASONAL GREENS CHILLI & GARLIC. BUTTERED SPINACH. CHIPS. MIXED SALAD. NEW POTATOES 5.5

Profiteroles, praline ice cream & hot chocolate sauce	12-
Crème Brulee & ginger stem biscuit	10-
New York style baked cheesecake, blueberries & cream	8-
Sticky toffee pudding, toffee sauce & clotted cream	12-
Plum & almond tart & crème fraiche	9.5
Strawberry & cream ice cream & shortbread	6.5-
Flourless chocolate cake, crème fraiche & Griottine cherries	14-
Bleu 'D Auvergne, Livarot & Baron Bigod, chutney & biscuits	15-

PLEASE ADVISE STAFF OF ANY ALLERGIES

An optional 12.5% service charge will be added to the bill at your discretion

Please note we close at 10pm

If you would like us to book a taxi for you – please give us plenty of notice, Thank you.

WIFI Fox Guest foxandhounds