



•THE FOX & HOUNDS•

AUGUST MENU

A glass of Nyetimber 12.5- Negroni 10- Espresso Martini 10-
Gordal olives 4.5 Focaccia 4.5

Fish soup, rouille, gruyere & croutons	12-
Burrata, Heritage tomatoes, rocket, extra virgin olive oil & aged balsamic	12-
Grilled goats cheese salad, radish, white peach & green beans	10-
Parma ham, sun ripe melon, rocket & olive oil	14-
Twice baked three cheese & hazelnut souffle, spinach & herb cream sauce	12-
Salt grilled sardines, lemon & extra virgin olive oil	9-
Dorset clams Portuguese style	14-
Josper grilled squid, chorizo, rocket & aioli	15-
Black pudding from Normandy, mushrooms, fried egg & red wine sauce	14-
Spinach & ricotta ravioli, sage butter & parmesan	10 20-
Tagliolini, tiger prawns, crab, confit cherry tomatoes, garlic & parsley	16 28-



Herb crusted cod fillet, spiced chickpeas, spinach & gremolata	20-
Cornish skate wing, samphire, capers & new potatoes	24-
Spatchcocked French quail, merguez, aioli, chips & salad	19-
Parma ham wrapped chicken breast, new potatoes & a Caesar salad	20-
Limousin veal T bone, Roquefort butter, spinach & chips	37-
Old Spot pork loin chop, duck fat potato cake, peas, pancetta & onions	24-
Josper grilled Native rare breed beef, chips & sauce Béarnaise	
Onglet rare only (250g)	25-
Chateaubriand (550g)	72-

GREEN BEANS, CHILLI & GARLIC. BUTTERED SPINACH. CHIPS. GREEN SALAD. BUTTERED NEW POTATOES 5-

Pannacotta & fresh gooseberries from the garden	9-
Raspberry & frangipane tart & clotted cream ice cream	9.5
Dawlicious honeycomb ice cream & shortbread	6.5
Flourless chocolate cake, crème fraiche & Griottine cherries	10-
Profiteroles, ice cream, hot chocolate sauce & hazelnut praline	10-
Plate of European cheeses & biscuits	12-

PLEASE ADVISE STAFF OF ANY ALLERGIES

An optional 10% service charge will be added to the bill at your discretion

THE FOX SHOP

**FRESH BREAD & PASTRIES, LOCAL FREE-RANGE EGGS, DAWLICIOUS ICE CREAM,
PUMP STREET CHOCOLATE, BRINDISA DELI, UNIQUE GIFTS, WINE & BEER**