



•THE FOX & HOUNDS•

SUNDAY LUNCH

2 COURSES 36.50 | 3 COURSES 47.50

A GLASS OF NYETIMBER 12.5 KIR ROYAL 8.5 BLOODY MARY 9- NEGRONI 10-

Focaccia 4.5 Gordal olives 4.5 Salted Catalan almonds 4.

Roasted tomato soup & parmesan croutons
 Grilled goats cheese salad, beetroot, green beans & apple
 Smoked haddock, spring onion & dill fishcake & tartare sauce
 Venison, pork, chicken liver & green peppercorn terrine, chutney, pickles & sour dough toast
 2 scallops roasted in the shell, samphire & garlic butter
 Jospier grilled squid, chorizo, rocket & aioli
 Portuguese style clams
 Twice baked three cheese & hazelnut souffle, spinach & herb cream sauce
 Tagliatelle, tiger prawns, chilli, garlic & parsley
 Southern Italian pork & fennel sausage ragout, Casarecce pasta, garlic bread crumbs & parmesan



Spinach & ricotta ravioli, sage butter & parmesan
 Fish stew, sliced fish, mussels, clams, new potatoes & rouille
 Grilled shell on king prawns, lentils, chermoula & yoghurt
 Spatchcocked poussin, merguez, garlic butter, roast potatoes & salad
 5 hour cooked shoulder of lamb & gratin dauphinoise **for 2 or 4**
 Roast Middle White pork belly, mashed potatoes & sauce Charcuterie
 Roast rib of dry aged Hereford beef, Yorkshire pudding, roast potatoes **(6- supp)**
 Jospier grilled Chateaubriand, Yorkshire pudding, roast potatoes **for 2 (16- supp p/p)**

ALL TABLES SERVED WITH SEASONAL VEGETABLES

Poached pear & frangipane tart & creme fraiche
 Profiteroles, vanilla ice cream, hazelnut praline & hot chocolate sauce
 Crème brulee
 Dawlicious honeycomb ice cream & shortbread
 Chocolate & caramel pot, cream & griottine cherries
 Treacle Tart & clotted cream
 A plate of European cheeses, chutney & biscuits **(4- supp)**

PLEASE ADVISE STAFF OF ANY ALLERGIES

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

WIFI Fox Guest PASSWORD foxandhounds