



•THE FOX & HOUNDS•

SUNDAY LUNCH

2 COURSES 36.50 | 3 COURSES 47.50

**Negroni 10- Espresso Martini 10- Bloody Mary 9- A glass of Nyetimber 12.5-
Focaccia 5- Salted Catalan almonds 5-**

Winter minestrone, butter beans, lentils, potato, celeriac & seasonal greens
Grilled goats cheese salad, apple, green beans & toasted walnuts
Buffalo mozzarella, heritage tomatoes, red onion & rocket salad
Venison, pork & green peppercorn terrine, chutney, pickles & sour dough toast
Twice baked three cheese & hazelnut souffle & herb cream sauce
Josper grilled sardines & gremolata
Josper grilled squid, chorizo, rocket & aioli
Smoked haddock & cod fishcake & tartare sauce
Tagliatelle, tiger prawns, chilli, garlic & parsley
A rich game ragout, rigatoni pasta, garlic breadcrumbs & parmesan
Black pudding from Normandy, Portobello mushrooms, fried egg & red wine sauce (4- supp)



Delcia Pumpkin & ricotta ravioli, sage butter & parmesan
Josper grilled monkfish tail, chickpeas, fennel, roasted peppers & tomatoes
Cornish skate wing, caper butter & new potatoes
Rolled roast pork loin, mashed potatoes & braised Savoy cabbage
5-hour cooked shoulder of lamb & gratin dauphinoise for 2 or 4
Roast haunch of locally shot venison, duck fat potato cake & braised red cabbage
Roast rib of dry aged Hereford beef, Yorkshire pudding, roast potatoes (6- supp)
Josper grilled Chateaubriand, Yorkshire puddings, roast potatoes & gravy for 2 (16- pp supp)

ALL TABLES SERVED WITH SEASONAL VEGETABLES

Apricot & frangipane tart & crème fraiche
Treacle tart & clotted cream
Profiteroles, vanilla ice cream, praline & hot chocolate sauce
Flourless chocolate cake, crème fraiche & griottine cherries
Dawlicious honeycomb ice cream & shortbread
Sticky toffee pudding, butterscotch sauce & vanilla ice cream
A plate of European cheeses, chutney & biscuits (4- supp)

PLEASE ADVISE STAFF OF ANY ALLERGIES

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

WIFI Fox Guest PASSWORD foxandhounds