•THE FOX & HOUNDS•

NOVEMBER MENU

A glass of Nyetimber 13.5- Negroni 12- 19/29 cocktails 12-
Gordal olives 5.5- Focaccia 5.5- Salted Catalan almonds 5.5-

French onion soup & Gruyere crouton	12-
Grilled Perigord goats' cheese crotin salad, beetroot, French beans & apple	12-
Pork, venison & pistachio terrine, green tomato chutney, pickles & sour dough toast	12-
Lambton & Jackson Maldon cure smoked salmon, pick fir potato, caper & dill salad	14-
Twice baked three cheese & hazelnut souffle, spinach, herbs & cream sauce	14-
Charcoal grilled squid, chorizo, rocket & aioli	15-
2 Cornish scallops roasted in the shell & garlic butter	16-
6 Burgundy snails, garlic & herb butter, breadcrumbs & grilled sourdough	12.5
Black pudding from Normandy, Portobello mushrooms, fried egg & red wine sauce	15-
Fried ox tongue, shoestring fries & peppercorn sauce	10-
Delica pumpkin ravioli, wild mushrooms, hazelnuts, crispy sage & parmesan	12|18-
Slow cooked venison shin ragout, rigatoni pasta, garlic breadcrumbs & parmesan	12|18-
Tagliatelle, tiger prawns, chilli, garlic & parsley	13|24-
Salmon & smoked salmon fishcake, spinach & lemon butter sauce	8|16-

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Kedgeree, poached smoked haddock, lightly curried rice, boiled egg & peas	17-
Whole Lemon sole, tartare sauce & chips	32-
Fillet of hake, mashed potatoes, parsley sauce, mussels & leeks	20-
Braised veal cheek, mashed potatoes & Bourguignonne sauce	20-
Old Spot smoked bacon chop, duck fat potato cake & braised red cabbage	24-
Whole roast partridge, sauteed wild mushrooms, potato gnocchi & greens	28-
Limousine veal chop, spinach, sauteed wild mushrooms, garlic butter & chips	45-
Josper grilled Native breed steak, peppercorn sauce & chips	
Onglet 250g **rare only**	26-
Chateaubriand 550g	86-

SEASONAL GREENS, CHILLI & GARLIC. BUTTERED SPINACH. CHIPS. GREEN SALAD. MASHED POTATOES 5.5

Creme Brulee, pineapple & a pistachio biscuit	9.5
Poached quince tart tatin & vanilla ice cream for 2	15-
Treacle tart & crème fraiche	9.5
Dawlicious honeycomb ice cream & shortbread	6.5
Flourless chocolate cake, crème fraiche & Griottine cherries	14-
Profiteroles, praline ice cream, praline & hot chocolate sauce	12-
Roquefort & Baron Bigod cheese, homemade membrillo & biscuits	12-

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