

THE FOX'S REVENGE

By Ben Ambridge

SAMPLE DINNER MENU 5pm-8.30pm

House negroni **9**

Sparkling cremant 125ml **7.5**

TO START

Sourdough, olive oil butter	5
Crispy blue cheese stuffed olives	6
Nduja and mozzarella dough bites	6

STARTERS

Courgette hummus, crumbled feta, toasted seeds, flat bread	8
Garlic wild mushroom, polenta, pangratatto	9
Braised beef on toast, pickled shallots, smoked bone marrow butter, beef jus	9.5
White truffle risotto	9.5
Cornish crab rarebit, lemon, tobasco	10.5
Nduja scotch egg, mustard mayo, rocket	9.5

MAINS

IPA battered cod, peas, curry sauce, tartare, skinny fries	17
Monkfish madras, lime and coriander salsa, braised rice, naan	20
Slow cooked short rib, polenta, salsa verde, crispy onion	19
Chicken, spinach and parmesan cream, crispy prosciutto, tender stem	16.5
Cumberland sausages, smoked garlic mash, balsamic glazed, onion gravy	17
Hayes meadow organic dry aged steak, shoestring fries, crispy onions peppercorn sauce	P.O.A
Spiced potato and aubergine curry, braised rice, naan	16.5

SIDES

4 each

Skinny fries, rosemary salt
House salad
Braised cavlo nero
Smoked garlic mash

DESSERTS

STP, salted caramel, clotted cream ice cream	7.5
Dark chocolate mousse, pistachio, raspberry	8
Croissant "bread and butter", earl grey custard	8
Prosecco poached pear, soy ice cream	7
Cheese	9
<i>The Bishop of Norwich Cape LBV 100ml</i>	6

If you have a food allergy or special dietary requirement please make one of the team aware