

# THE FOX'S REVENGE

*By Ben Ambridge*

Wavelength Negroni 6.5 (non alcoholic)

House Negroni 9

SUNDAY LUNCH 24.9.23

Head chef Dom gill Front of house Manager Sapphire Dudley

Crispy blue cheese olives 6 (vgo)

Da Bara sourdough, house butter 6 (vgo)

Pork scratchings, apple purée 6

Bangers, maple & mustard 6

Tear and share garlic bread, 'Nduja tomato sauce 12 (veg)

Pork rilette, pickled salad, Granny Smith chutney, toast 9

Salt & pepper squid, malt vinegar mayo 10

French onion soup, cheddar crouton 9

Roast squash salad, chickpeas, dukkah (vg) 8

## *Fox's Sunday Roast*

*All our roasts are served with garlic & rosemary roast potatoes, truffled cheesy leeks & cauliflower, swede mash, roasted roots, buttered greens, sausage meat stuffing, Yorkshire pudding and gravy*

*Cornish beef rump 20*

*Crispy crackling pork belly 19*

*Slow cooked lamb 20*

*Fox's ultimate roast 27*

*Pumpkin seed & chestnut roast (vgo)*

*Kids roast (any of the above half price)*

*We also serve alternative kid's options please ask us*

Warm treacle tart, clotted cream 8

Boozy salted caramel & brownie Sundae 9

Maple roasted apple, vegan vanilla ice cream (vg) 8