

# THE FOX

## NIBBLES

4

- Posh pork scratchings with apple gel
- Spelt & fennel crisp breads with harissa
- Feta & basil bites
- House breads with chicken skin butter

## APÉRITIFS

7

- Espresso Martini
- Bellini
- Gin Bramble
- Aperol Spritz

## STARTERS

### Crispy Lamb Shoulder

mint sorbet, cumin aioli

7.5

### Monktail Scampi

seaweed mayonnaise

7

### Parsnip Soup (v)

parmesan dumplings, smoked parsnip

6.5

### Twice-Baked Cheese Soufflé (v)

mustard aioli

6.5

### Tortellini of Confit Duck

butternut velouté, truffle & sage

7.5

### Crispy Egg

pearl barley & black pudding

7.5

## MAINS

### Braised Beef Blade

horseradish mash, cornish pasty

16.5

### Beef Burger

emmental, charcoal bun, bacon jam

14

### Roast Cod

smoked lemon & thyme risotto

16.5

### Blue Cheese Gnocchi (v)

pine nut, watercress

14

### Fish and Chips

crushed peas, tartare sauce

14.5

### Stone Bass

chorizo cassoulet, barbecued lettuce

15.5

### Chicken and Leek Pie

braised garlic mash

14.5

### Mushroom Pithivier (v)

creamed polenta, pickled walnut & praline

14

### 8oz Rib Eye

roast shallot, triple-cooked chips

MP

### Pork; Belly, Tenderloin & Popcorn

caramelised cauliflower

15

## SIDE ORDERS

Truffle & parmesan chips

4

Smoked mash potato

4

Heritage carrots, honey, thyme

4

Roast butternut squash

4

House salad

4

Buttered cavolo nero

4

An optional service charge of 10% will be added to tables of 8 or more

(v) = vegetarian

Please speak to a member of our team should you have any dietary requirements.



## DESSERTS

<b>Salted Caramel Delice</b> spiced pumpkin ice cream, coffee gel	<b>7</b>	<b>Artisan Cheese Tasting</b> a selection of local cheeses	<b>12</b>
<b>Blueberry Posset</b> almond biscotti, gin & basil ice cream	<b>6.5</b>	<b>Home-Made Ice Cream / Sorbet</b> speak to your server for daily flavours	<b>6</b>
<b>Cherry Frangipane</b> yogurt sorbet, vanilla pana cotta	<b>7.5</b>	<b>Affogato</b> Espresso, ice cream	<b>6</b>

**Why not try a drink with your dessert?** We would recommend a glass of port to go with our Artisan Cheese Tasting (£3), an Espresso Martini with the Salted Caramel Delice (£7) or try our seasonal Gin Bramble cocktail with the Blueberry Posset (£7).

## AFTER-DINNER DRINKS

### WHISKEY

Oban Single Malt	<b>6</b>
Knob Creek	<b>4</b>
Glenfiddich	<b>5</b>

### PORT

Croft Port	<b>3</b>
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### COGNAC

Courvoisier VSOP Exclusif	<b>4.8</b>
Courvoisier VS	<b>2.8</b>

### GIN

See our extensive Gin menu of over 30 gins.

### LIQUEUR

Baileys	<b>3.5</b>
Amaretto	<b>3.5</b>
Drambuie	<b>3.5</b>
Tia Maria	<b>2.8</b>

### COFFEE

Our coffee is supplied by Mozzo Coffee. 100% Arabica coffee, roasted just around the corner in Hampshire!

Flat White	<b>2.6</b>
Cappuccino	<b>2.5</b>
Latte	<b>2.5</b>
Americano	<b>2.1</b>
Espresso	<b>1.9</b>
Macchiato	<b>2</b>

All are available in decaf. A selection of teas are also available.

## SPARKLING WINE & CHAMPAGNE

**Prosecco Corte Alta, Italy** glass 5 bottle **24**  
Delicate and aromatic, apples and pears

**Paul Drouet Brut, Champagne** bottle **35**  
Classical dry taste with fruity notes

**Ruinart NV, Champagne** bottle **55**  
Elegant and subtle with aromas of crisp white pear

**Ruinart Rose NV, Champagne** bottle **75**  
Delicate, with notes of delicious red fruit

**Ruinart Blanc De Blancs, Champagne** bottle **75**  
Classical dry taste with fruity notes