

Sandwiches (served between 12pm - 5pm)

Light bites and salads (12pm - 5pm)

Smoked salmon and prawn marie rose, homemade granary £7.75

Toasted flatbread, honey glazed ham, Monterey Jack cheddar £6.50

5oz Rump steak ciabatta, fried onion, horseradish & chips £10.00

Breaded Chicken goujon wrap, avocado mousse, tomato jam, iceberg lettuce £8.00

Battered Haddock Fish finger, gem lettuce, tartare sauce, white tin loaf £7.50

Kickass cheddar, 'Fox and Barrel' chutney, white bloomer £6.50

5oz flat iron rump steak, rocket and parmesan salad with chips £10.95

Shredded crispy beef salad, satay dressing, cashew nut, Chinese cabbage £12.00

Tartiflette, jersey royals, 'kickass cheddar', smoked bacon, sweet onion gratin £8.75

Potato rosti, smoked salmon, grilled asparagus, poached egg, hollandaise £10.50

Pear and goats' cheese salad, walnut, lamb's lettuce, red wine reduction £9.95

Sautéed wild mushrooms, garlic and tarragon cream, sourdough toast £7.75

Nibbles - £4.50

Tempura prawns with homemade garlic mayo
Olives, feta, pesto, red onion
Grilled flatbread, caramelised onion hummus
Crispy whitebait, garlic mayonnaise
Puffed pork skin, apple sauce
Crispy fried chicken wings with chive creme fraiche
Tempura vegetable selection, aioli
Butternut squash and blue cheese Arancini

Starters

Soup of the day, sourdough bloomer and homemade butter £6.50

Glazed pork cheeks, crispy five spiced belly, roasted plum puree, puffed rice £7.95

Beetroot cured salmon, chive crème fraiche, potato blini £8.50

Half dozen oysters, served 'au natural' or 'au gratin' £9.95

Wild mushroom and potato gratin, cheddar and onion croquette £7.25

Chicken and ham hock terrine, pickled baby vegetables, mustard dressing £6.95

Main Courses

Fox and Barrel' ale battered haddock, mushy peas, triple cooked chips, tartare sauce £13.95
Pork and sage sausages, creamed potatoes, cabbage, sweet onion gravy £12.75
Steak & kidney pudding, leek mash, charred onion, carrots & tenderstem broccoli £13.50
Stone bass, saffron rice, crispy calamari, baby courgette £18.50
Wild mushroom pithivier, poached egg, truffle asparagus, button onions, butter sauce £16.50
Roasted & tempura cauliflower, onion petals, aubergine couscous, red pepper puree £12.50
Lamb rump, crispy belly, Jersey Royals, peas and girolles £18.95
Sea trout, crab ravioli, confit fennel, shellfish cream, samphire £18.50
Shredded crispy beef salad, satay dressing, cashew nut, Chinese cabbage £12.00

Grill

Steak burger, BBQ pulled pork, cheese, toasted brioche bun, salad, onion ring, fries £13.95

Chicken fillet burger, Avocado, Cajun mayonnaise, halloumi and fries £13.50

Pork mixed grill, cutlet, belly, homemade sausage, Apple sauce, sage butter, crackling £15.50

10oz Dry Aged Ribeye steak £22.50 10oz Dry Aged Rump steak £19.50

onion rings, cured tomato, flat mushroom, Bearnaise sauce, triple cooked chips **Bacon chop on the bone,** cured tomato, fried egg, triple cooked chips **£15.50**

Side Orders

-Triple cooked chips Or Fries £4.00	-Honey glazed chantenay carrots £4.00
-Creamed mash potatoes £4.00	-Braised red cabbage £3.50
-Tenderstem, tomato & butter sauce £4.50	-House salad, vinaigrette £4.00
-Truffle and parmesan fries £4.50	-Blue cheese or Peppercorn sauce £2.00

<u>Desserts - £6.75</u> <u>Unless otherwise stated</u>

Dark chocolate brownie, toasted hazelnut, chocolate sauce & vanilla ice cream

Treacle tart, suzette orange, clotted cream ice cream

Raspberry souffle, granola, raspberry ripple

Lemon curd sponge, vanilla ice cream

Creme brûlée, shortbread, Yorkshire forced rhubarb compote

Neapolitan sundae, chocolate, vanilla, strawberry, fresh berries and cream

Cheshire farm ice cream, 3 scoops served with homemade biscotti £5.25

Cheese selection with traditional garnish - Thomas hoe red Leicester, Proctor's Kick Ass cheddar, Worcester blue, Golden Cenarth & St. Thom £8.75