Freshly baked bread for two, oil & flavoured butter 4.50

TO START				
The Fox smoked salmon dill, lemon, rye	11.00	Cheese & onion Onion bun, cheese sauce, onion veloute (v)	9.50	
Soft shell crab coriander, lime caviar, crab mayonnaise	12.50	Heritage tomatoes (v) parmesan, confit tomatoes, aged balsamic	9.50	
Duck liver parfait duck ham, almond, plums	9.00	Game bird terrine beetroot mayo, pickled berries, baby beetroots	12.50	
Horseradish & leek (v) whipped onion, pickled leeks, black truffle	10.00	Cured mackerel apple gel, compressed cucumber, rice cracker	10.00	

TO FOLLOW					
Pork belly crackling, apple puree, cavolo nero	19.50	Cod black garlic, squid, potato	21.00		
Duck breast confit duck, honeycomb, pineapple	23.00	Beetroot & goats curd (v) beetroot, granola, horseradish	16.00		
Lamb rump mint, potato, shallot,	25.50	Mushroom & onion (vegan, gf) tempura, pistachio, cep crisp	16.50		
Himalayan rib eye triple cooked chips, onion, béarnaise	35.00	Curried cauliflower (vegan, gf) raisin, lemon, courgette	18.50		
Roasted monkfish brandade, prawn, samphire	23.50				

TO COMPLEMENT

£4.00

Tender stem

Waldorf salad, walnuts, grapes, celery

Cauliflower cheese

Creamed potato, grated truffle

Maple roasted carrots & granola

Creamed cabbage & pancetta

Some of the dishes on the menu may contain food allergens. Please check our allergen information every time you eat with us as some ingredients may have changed since your last visit. Should you require further information regarding ingredients in a specific dish, please ask a member of the team.