

Brunch Menu

Season: Spring

*Bottomless Brunch every Saturday
£30 pp for 90 minutes of unlimited
Prosecco or Mr Fox Fizz plus a choice
of a main dish from brunch menu*

Dishes marked *** are £5 extra

NIBBLES

Pork bites.....	6	Chorizo.....	5
Focaccia.....	4 ⁵⁰	Nocellara Olives	4

MAINS

Smashed
Avocado^(V).....9
Poached egg, Avocado, Sourdough, Harissa

Sweet Potato
Home Fries^{(V)(gf)}.....8
Avocado Ketchup, Peppers, Tomato, Fresh
Chilli, Fried egg

Smoked Salmon
flatbread^(V).....9
Crème frais, capers, rocket

Simple Crepes^(V)
Crepes with Lemon + Sugar 7
Crepes with Maple + Bacon 8

Steak and Eggs^(gf).....14 ***
Flat iron steak, Fried eggs, Ras el' hanout

Poached Eggs
and Muffin^(V).....7
English Muffin, Poached Eggs, Kale,
Parsley hollandaise

Full Fox.....14 ***
Wiltshire sausage, Streaky bacon, Sourdough,
Mushroom, Tomato, Beans

Vegan Fox^(Ve).....13 ***
Vegan sausage, Hash browns, Sourdough,
Mushroom, Tomato, Beans

SIDES

Smoked
salmon3

Smoked
streaky bacon2

Chorizo3

Feta 2

Avocado2

Poached egg.....2

DESSERTS

Black Forest
Tree9
Aerated sponge, chocolate soil, Cherry sorbet

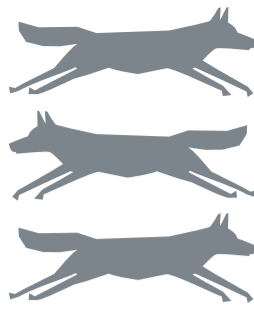
Vegan chocolate
mousse.....8
Cocoa nibs, mango gel, pistachio tuille

SPRING

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A REAL
PAGE TURNER

Try one of our new
signature cocktails



 Sunday Lunch Menu

Season: Spring

SMALL PLATES

Glazed Octopus (lime and miso glaze) 9

Olive oil powder, saffron emulsion, matcha tempura.

Vegan Saffron arancini7

Almond verde, squash puree.

Beef tartare10

Fake egg yolk, melba toast, onion ash, nasturtium

NIBBLES

Pork bites 6
honey and soy

Blushed Tomato Focaccia.... 4⁵⁰
Cardinale Extra Virgin Olive oil

Chorizo..... 5
brandy flambé

Nocellara Olives 4
Chilli and garlic

MAINS

All roasts are served with thyme roasted potatoes, maple carrots, piccolo parsnips, seasonal greens and Yorkshire pudding

Roast Rump of Beef17

Roasted Crispy
Pork Belly 16

½ Chicken 15

Vegan Beetroot
Wellington..... 15

Mixed Roast
to share 20^{per head}

A mix of every meat and
all the trimmings (2 people min)

8 oz of Bone Marrow
Beef Burgers 15

'Mr Fox burger sauce', pickled red onion,
cheddar, gem, brioche, skin on fries

Vegan BBQ Burger 14

Celeriac, gherkin, gem lettuce, cheddar,
potato bun, skin on fries

SIDES

Skin
on Fries 5
Rosemary and oregano salt

Sharing
Cauliflower Cheese 6
Hazelnut panko

DESSERTS

Black Forest
Tree9
Aerated sponge, chocolate soil, Cherry sorbet

Elderflower
Pana cotta8
Lime granita, mint gel, granola

Vegan chocolate
mousse 8
Cocoa nibs, mango gel, pistachio tuille

SPRING

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**SUPPORTING
LOCAL**

Here at Mr Fox we support the best of British farmers and producers. All of our beef comes from Tim at 'Stokes Marsh Farm', our pork from Cameron at 'West End Farm' and our poultry from James at 'Creedy Carver' in Devon. We believe that getting the best quality free range meat and poultry available will make your meal as good as it can get. Bakery products come from London bakers Paul Rhodes Bakery.