



Sunday Menu

12:00 — 18:00

SMALL PLATES

Roast Mackerel
Fillet (gf).....9
Courgette ribbons, cucumber gel, dill,
horseradish

Lamb Croquettes.....9
Whipped ricotta and chimichurri

Hay Smoked Beetroot and
Goats Cheese (v)(gf).....6
Caramelised walnuts, tarragon, beetroot
puree

Purple 'Patatas Bravas'
(Ve).....7
Garlic aioli, tomato sauce, chilli flakes

MAINS

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

Roast Rump
of Beef.....17

Roasted Crispy
Pork Belly..... 16

½ Chicken 15

Vegan Beetroot
Wellington(Ve) 15

Mixed Roast
to share 20^{per head}
A mix of every meat and all the trimmings
(2 people min)

Kid's Beef or
Pork Roast6

NIBBLES

Pork belly bites.....6
Honey and soy

Rosemary Focaccia.....4.5
Olive oil

Nocellara Olives.....4
Chilli and garlic

SIDES

Skin
on Fries^{(Ve)(gf)} 5
Rosemary and oregano salt

Sharing
Cauliflower Cheese^(V) 6
Hazelnut panko

DESSERTS

White Chocolate Panna
Cotta (v)(gf).....7
Strawberry, lime granita

Pimms Jelly (Ve)(gf).....7
Berries, pistachio crumb, cucumber,
lemon sorbet

Chocolate Dome (v)(gf).....6
Chocolate mousse, popcorn, raspberry
coulis, coconut sorbet

Scoop of Sorbets and Ice
Creams (v)(gf).....2.5
Flavours available on request

Chocolate Truffles (v)(gf) ..3

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.

