

# **HUMBLE BEGINNINGS**

# Marinated Olives 4

Chefs Homemade Soup of the Day, toasted sourdough, butter VV GFO 6

Baked Camembert (to share), rosemary, chutney, sourdough GFO 10.50

Ham Hock Terrine, piccalilli, toasted sourdough VV 6.50

Homemade Chicken Liver Pate, red onion chutney, warm sourdough 6.50

### **SUNDAY ROASTS**

Overnight Roast Pork with Crackling GFO 15
Overnight Topside of Beef (served pink) GFO 15
Stuffed Turkey Crown Wrapped in Bacon GFO 15
The Fox Trio (all of above) GFO 17

Braised Lamb Shank GFO 16

Served with all homemade Yorkshire pudding, roast potatoes, mashed potatoes, stuffing, seasonal vegetables, chef's rich roast gravy

(Extra Yorkshire pudding +£1)
(Cauliflower cheese for two +£4.50)
(Braised red cabbage +£2.50)

#### Homemade Nut Roast VV 14

Served with roast potatoes, mashed potatoes, stuffing, seasonal vegetables, vegetable gravy

Children under 12, any of above excluding The Fox Combo 7

**Chicken, Leek and Tarragon Pie** *VO* 15 Served with gravy, creamy mash and seasonal vegetables

## **SWEET TREATS**

Cheesecake of the Day, fresh cream or vanilla ice-cream V 7

Sticky Toffee Pudding, vanilla ice cream V 6.50

Warm Chocolate Fudge Brownie, salted caramel sauce, vanilla ice-cream 6.50

White Chocolate Cherry Blondie, sweet & sour cherry, vanilla ice-cream V 7

Carrot cake, double cream GFO 6.50

Ice Cream Sundae Special, cream, wafers VO

Madagascan Vanilla 6.50 | Fresh Strawberry 7 | Chocolate Brownie Supreme Sundae 7.50