

The FOX & HOUNDS

Outdoor Menu

Our full summer menu will be launching May 17th - bookings now being taken.

Snacks

Corned beef pasties, Branston pickle	5.95	Butcombe Bohemia BBQ sticky chicken wings	6.50
Butcombe Gold ale and Westcombe Cheddar rarebit (v)	5.95	Salt and pepper calamari, soy and sweet chilli sauce	5.95/11.50

To share: Whole rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v) 18.50

Sandwiches - all served using Hobbs House Bakery bread

Brixham fish finger - panko breaded catch of the day, tartare sauce, gem lettuce on ciabatta	6.95
Caesar - chicken Milanese, streaky bacon, Parmesan, garlic mayonnaise, gem lettuce on ciabatta	8.50
Allotment - marinated courgettes, avocado, rainbow slaw, pickled shallots, toasted seeds, chilli jam (ve)	6.95
Add skin-on fries or summer garden salad to your sandwich (ve)	1.75

Mains

The Fox burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, skin-on fries	12.50
Add smoked streaky bacon	1.50
Wiltshire 10oz gammon steak, pub chips, Clarence Court eggs, piccalilli, rocket salad	11.95
Pie of the day, with your choice of mash or chips	12.95
Summer vegetable and green herb risotto, yellow courgettes, sugar snap peas, vegan feta (ve)	12.50
Butcombe Original beer-battered fish and chips, minted peas, tartare sauce	12.95

Sides

Pub chips or skin-on fries (ve)	3.50	Three cheese mac n cheese, Parmesan crumb (v)	3.95
Courgettes and tenderstem broccoli, lemon vinaigrette (ve)	4.50	Butcombe Gold beer-battered onion rings (v)	3.95

Puddings

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v)	5.75
Sticky date and toffee pudding sundae, toffee sauce, rum and raisin ice cream (v)	5.75
Apple and Yorkshire rhubarb crumble, vanilla ice cream (v)	for one 5.50 / for two to share 7.95

Nearly full?

Classic affogato; vanilla ice cream, espresso, little shortbread	3.95
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Food for thought (50p from every sale of this dish will be donated to The Burnt Chef Project)



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Team Rewards

We hope you enjoy your meal with us. If you'd like to leave a reward to say thanks to today's team we would be really grateful.

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.
We cannot guarantee the total absence of allergens in our dishes.



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Sparkling Wine

Vitelli Prosecco NV, Italy	Bottle 24.00 200ml 7.50
Veuve Clicquot Yellow Label Brut NV, France	Bottle 59.00

Rosé Wine

Conto Vecchio Pinot Grigio Blush, Pavia, Italy	Bottle 19.00 250ml 7.00 175ml 5.10
The Bulletin Zinfandel Rose, USA	Bottle 21.00 250ml 7.70 175ml 5.60
Domaine de Pastoure Côtes de Provence, France	Bottle 23.00

White Wine

The Paddock Chardonnay, South Eastern Africa	Bottle 19.00 250ml 7.00 175ml 5.10
San Abello Sauvignon Blanc, Chile	Bottle 21.00 250ml 7.70 175ml 5.60
La Maglia Rosa Pinot Grigio IGT Provincia di Pavia, Italy	Bottle 21.00 250ml 7.70 175ml 5.60
Mas Puech Picpoul de Pinet Coteaux du Languedoc, France	Bottle 22.00

Our favourite

Tokomaru Bay Sauvignon Blanc Marlborough, New Zealand - tropical fruit and gooseberries	Bottle 25.00 250ml 9.20 175ml 6.65
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Red Wine

The Paddock Shiraz, Australia	Bottle 19.00 250ml 7.00 175ml 5.10
San Abello Merlot, Chile	Bottle 21.00 250ml 7.70 175ml 5.60
Monte Clavijo Rioja Tempranillo Tinto Joven, Spain	Bottle 22.00 250ml 8.10 175ml 5.90
Valdivieso Pinot Noir, Chile	Bottle 23.00

Our favourite

Oscuro Mendoza Malbec Mendoza, Argentina - juicy plum and blackberry	Bottle 24.00 250ml 8.80 175ml 6.40
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