LUNCH



| SNACKS TO SHARE | BURGERS |
|--|---|
| House olives, red pepper and tomato hummus, 15.50 | All served in Hobbs House buns, with Koffmann fries and rainbow slaw |
| garlic ciabatta, halloumi fries, chipotle mayo (v) (1688 kcal) | The Fox & Hounds beef burger, streaky bacon, |
| STARTERS | smoked Cheddar, BBQ relish, brioche bun (1272 kcal) |
| Potted free-range chicken rillettes, crispy skin, sweet-pickled 7.50 | Mushroom and black bean burger, red pepper hummus, 13.95 |
| cucumbers, toasted sourdough (713 kcal) | vegan Cheddar, pink onions, chipotle mayo, linseed bun (ve) (1292 kcal) |
| Salt and pepper calamari, chilli ginger dipping sauce, 7.95 | Buttermilk fried free-range chicken burger, chipotle mayo, 12.95 |
| charred lime, spring onion and coriander (327 kcal) | BBQ relish, lettuce, tomato, brioche bun (1302 kcal) |
| Wookey Hole cave-aged Cheddar and spring onion quiche, 5.95 | MAINS |
| Wookey Hole cave-aged Cheddar and spring onion quiche, caramelised apple chutney, pickled onion salad (v) (755 kcal) | |
| | Butcombe Gold beer-battered haddock and thick cut chips, 11.95/15.95 minted peas, tartare sauce (1336 kcal) |
| Courgette, pea and watercress soup, spring herb salsa, sourdough, Netherend Farm butter (v, veo) (567 kcal) | |
| saisa, sourdough, Nethereria Farm butter (v, veo) (567 ktal) | West End Farm gammon steak, thick cut chips, Clarence Court eggs, pineapple, piccalilli (1008 kcd) |
| Crispy Thai beef salad, gem lettuce, rice noodles, cashews, 7.50 / 12.95 | Try this with our award winning and Bristol-born brew; |
| sesame, ginger and chilli dressing (643 kcal) | Butcombe Stateside session IPA, 4.2% abv |
| Severn & Wye smoked mackerel, chicory, new season 7.95 | Chalk Stream Farm trout fishcakes, watercress sauce, greens, 7.95 / 13.95 |
| potatoes, Clarence Court egg, horseradish dressing (507 kcal) | grilled spring onions, poached Clarence Court egg (648 kcal) (1115 kcal) |
| | [14F0] |
| SANDWICHES | Fox & Hounds pie of the day, spring greens, proper gravy, your choice of mash or thick cut chips (1528 kcal) |
| Chicken Milanese ciabatta – breaded free-range chicken, 10.50 | |
| streaky bacon, Parmesan, aioli, gem lettuce (1018 kcal) | Artichoke, roasted garlic and truffle ravioli, crispy shallots, 7.75 / 13.50 |
| The Allotment wrap – roasted cauliflower, rainbow slaw, 6.25 | watercress, extra virgin rapeseed oil (ve) (406 kcal) (610 kcal) |
| red pepper hummus, vine tomato, pink onions, chimichurri (ve) (539 kcal) | Walter Rose faggots, mashed potato, buttered kale 12.50 |
| Add fried halloumi (750 kcal) 2.00 | and white onion marmalade (510 kcal) |
| Ultimate cheese sourdough toastie – Wookey Hole cave-aged 7.95 | Sweet potato, cauliflower, lentil and spinach curry, 12.50 |
| Cheddar, vegetarian Parmesan, mozzarella, onions and mustard (v) (958 kcal) | coriander chutney, coconut yoghurt, poppadom (ve) (539 kcal) |
| Brixham fish finger brioche roll – Butcombe Gold beer-battered 8.50 | Add flat-iron chicken thigh (729 kcal) 2.00 |
| fish, tartare sauce, vine tomato, gem lettuce (672 kcal) | Brixham crab and king prawn linguine, garlic, chilli, 14.50 |
| | vine tomatoes, parsley and lemon (951 kcal) |
| Soup & Sandwich - our courgette, pea and watercress soup with half an ultimate cheese toastie (V) (707 kcal) | |
| with than all diditiate cheese toasile (v) (/v/ kai) | SIDES |
| | Thick cut pub chips (v) (644 kcal) 4.25 |
| The Fox & Hounds Ploughman's 13.50 | Koffmann fries, garlic mayo, vegetarian Parmesan (v) (904 kcal) 4.75 |
| Wiltshire ham, Wookey Hole cave-aged Cheddar quiche, Cropwell Bishop | Three cheese mac n cheese, thyme crumb (v) (827 kcal) 5.50 |
| Stilton, caramelised apple chutney, pickled onion and egg, cornichons, sourdough, Netherend Farm butter (1202 kcal) | Butcombe beer-battered onion rings (603 kcal) 3.50 |
| Sour Godgit, I venier end i anni Dutter (1202 kan) | Spring leaves, watercress and radish salad (ve) (91 kcal) 3.95 Garlic ciabatta / with cheese (v) (678 kcal) (905 kcal) 3.95 / 5.50 |
| | Garlic ciabatta / with cheese (v) (678 kcal) (905 kcal) 3.95 / 5.50 New season potatoes, mint butter (v) (647 kcal) 3.95 |
| | 3.73 |



Scan the QR code to order and pay on your device Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Spring greens, garlic butter (v) (238 kcal)

Allergen Info - (v) Yeggie friendly, (ve) Yegan friendly - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Calorie Info - All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.

Publican

Awards

BEST MANAGED

PUB COMPANY

WINNERS 2021

DUTCOMPR

USEBATION



4.50

PUDDINGS

| . 02200 | |
|---|------------------------|
| White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v) (855 kcal) | 6.50 |
| Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v) (733 kcal) | 5.95 |
| Treacle tart, vegan vanilla ice cream, candied pecans (ve) (99 | 57 kcal) 6.50 |
| Apple and rhubarb almond crumble, vanilla custard or vanilla ice cream (v) (537 kcal) (531 kcal) (956 kcal) | 6.50 to share 11.50 |
| This tastes amazing with our Valdivieso Eclat Botrytis Semillon white dessert wine | 100ml 6.95 |
| Nutella doughnuts, chocolate | 6.25 |

Selection of Granny Gothards per scoop 1.95 ice creams and sorbets (v, veo) (146 kcal)

ice cream, hazelnut praline (v) (513 kcal)

THE FOX & HOUNDS CHEESE PLATE

| Wookey Hole cave-aged Cheddar, Ragstone goat's | 9.95 |
|---|----------|
| cheese, Cropwell Bishop Stilton (606 kcal) | |
| Served with caramelised onion and apple chutney, cornichons, crackers | (\vee) |
| Try a glass of Cockburn's port to go with your cheese | 4.15 |

Affogato; honeycomb ice cream, espresso, little biscuit (v) (286 kcal) 4.50 Food for thought; 50p from every sale of this dish will be donated to 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

AFTER DRINKS - ask for our range of brandies, whiskies, rums and liqueurs

| Espresso Martini | 8.50 | Limoncello | 9.00 |
|-------------------------------|------|--|------------|
| Bulleit Bourbon Old Fashioned | 9.00 | Grenat Maury Lafage - red dessert wine | 100ml 5.95 |
| Classic Negroni | 9.50 | Valdivieso Eclat Botrytis Semillon - white dessert wine | 100ml 6.95 |

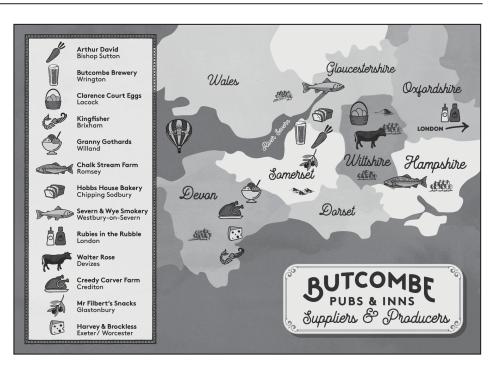
ILLY COFFEE, CLASSICO BLEND (V)

| | • • | * * | |
|---|---------------------------|-----------------------------|------|
| Dairy-free milks available | | English breakfast (32 kcal) | 2.50 |
| Americano | 2.60 | Chamomile | 2.75 |
| Latte (133 kcal) | 3.20 | Earl Grey | 2,75 |
| Cappuccino (120 kcal) | 3.20 | , | |
| Espresso | Single 1.50 / Double 2.25 | Jade Tips green | 2.75 |
| Flat white (95 kcal) | 3.10 | Lemongrass and ginger | 2.75 |
| Black Forest 'Monbana' hot chocolate (403 kca | 3.90 | Peppermint | 2.75 |
| 'Monbana' hot chocolate (272 kcal) | 3.40 | Red berry and hibiscus | 2.75 |
| Mocha | 3.40 | Wild rooibos | 2.75 |

OUR SUPPLIERS & PRODUCERS

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...



CANTON TEAS, BRISTOL (V)