SUNDAY



Bloody Mary 8.50 / Virgin Mary 4.10

SNACKS TO SHARE		THE GREAT BRITISH SUNDAY ROAST	
House olives, red pepper and tomato hummus, garlic ciabatta, halloumi fries, chipotle mayo (v) (1688 kcal)	15.50	All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, maple-roasted carrots, our mozzarella, Cheddar and Parmesan cauliflower cheese, and red wine gravy.	
STARTERS Potted free-range chicken rillettes, crispy skin, sweet-pickled cucumbers, toasted sourdough (713 kcal)	7.50	Topside of Hereford and Angus beef (served medium-rare), 16.50 horseradish sauce (1432 kcal) Try this with our best-selling and Bristol-born brew; Butcombe Original beer	
Salt and pepper calamari, chilli ginger dipping sauce, charred lime, spring onion and coriander (327 kcal)	7.95	Leg of West End Farm high welfare pork, crackling, baked apple sauce (1360 kcol) [14.95	
Wookey Hole cave-aged Cheddar and spring onion quiche, caramelised apple chutney, pickled onion salad (v) (755 kcal)	5.95	Castlemead Farm free-range chicken, sage and onion 15.95 stuffing, bread sauce (1555 kcal)	
Courgette, pea and watercress soup, spring herb salsa, sourdough, Netherend Farm butter (v, veo) (567 kcd)	6.50	Go Big! All the meats with all the trimmings(1720 kcal) 21.95	
	7.50 / 12.95 7.95	Our roasted mushroom, five bean and kale Wellington, 12.25 vegan gravy (ve) (1512 kcal) 57.50 Whole roasted Castlemead Farm chicken to share (3755 kcal) 57.50 Served family style, with all the trimmings and unlimited red wine gravy!	
potatoes, Clarence Court egg, horseradish dressing (507 kcal)	1.75	MAINS	
SIDES Thick cut pub chips (V) (644 kcal)	4.25	Butcombe Gold beer-battered haddock and thick cut chips, 15.95 minted peas, tartare sauce (1336 kcol)	
Koffmann fries, garlic mayo, vegetarian Parmesan (904 kcal) Ultimate cauliflower cheese, thyme crumb (v) (457 kcal)	4.75 4.95	Fox & Hounds beef burger, streaky bacon, 15.50 smoked Cheddar, BBQ relish, Koffmann fries (1272 kcal)	
Roast potatoes, grilled chorizo, saffron mayo (826 kcal)	5.95	Chalk Stream Farm trout fishcakes, watercress sauce, greens, 7.95 / 13.95	
Maple roast carrots, chimichurri (v) (410 kcal)	4.50	grilled spring onions, poached Clarence Court egg (648 kcal) (1115 kcal)	
Garlic ciabatta / with cheese (v) (678 kcal) (905 kcal)	3.95 / 5.50	Artichoke, roasted garlic and truffle ravioli, crispy shallots, 8.25 / 14.50	
New season potatoes, mint butter (v) (647 $\ensuremath{\textit{kcal}}\xspace)$	3.95	watercress, extra virgin rapeseed oil (ve) (406 kcal) (610 kcal)	
Spring greens, garlic butter (V) (238 kcal)	4.50		

Please see our Chef's daily market specials



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. Allergen Info - (v) Veggie friendly, (ve) Vegan 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 -

Awards

Recycled (FSC) paper & designed for single use only.

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.

PUDDINGS

White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v) (855 kcal)	6.50	Wookey Hole cave-aged cheese, Cropwell Bishop		9.95
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v) (733 kcal)	5.95		onion and apple chutney, cornichons, crackers port to go with your cheese	s (v) 4.15
Treacle tart, vegan vanilla ice cream, candied pecans (ve) (957 kcal)	6.50		e cream, espresso, little biscuit (v) (286 kca)	4.50
Apple and rhubarb almond crumble, vanilla custard or vanilla ice cream (V) (537 kcal) (531 kcal) (956 kcal) to sho	6.50 are 11.50	1 0 1 1 1	m every sale of this dish will be d to The Burnt Chef Project	
This tastes amazing with our			The Burnt Chef Project is a non-profit campaig	n
Valdivieso Eclat Botrytis Semillon white dessert wine 10	0ml 6.9 5		operating within the hospitality industry to challenge mental health stigma through training	
Nutella doughnuts, chocolate ice cream, hazelnut praline (v) (513	kcal) 6.25	THE BURNT CHEF	and open conversations. We are working closely with them to support our teams welfare and	
Selection of Granny Gothards per sc ice creams and sorbets (v, veo) (146 kcal)	:oop 1.95		spread the message far and wide	
Apple and rhubarb almond crumble, vanilla custard or vanilla ice cream (v) (537 kcal) (531 kcal) (956 kcal) to sho This tastes amazing with our Valdivieso Eclat Botrytis Semillon white dessert wine 10 Nutella doughnuts, chocolate ice cream, hazelnut praline (v) (513 Selection of Granny Gothards	6.50 are 11.50 Oml 6.95 _{kcal)} 6.25	Food for thought; 50p fro donated	m every sale of this dish will be d to The Burnt Chef Project The Burnt Chef Project is a non-profit campaig 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	n

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

Espresso Martini	Limoncello
Bulleit Bourbon Old Fashioned	Grenat Maury Lafage - red dessert wine
Classic Negroni	Valdivieso Eclat Botrytis Semillon - white dessert wine

PLEASE REFER TO THE DRINKS MENU FOR FULL PRICE LIST

ILLY COFFEE, CLASSICO BLEND (V)

Dairy-free milks available	
Americano	2.60
Latte	3.20
Cappuccino	3.20
Espresso	Single 1.50 / Double 2.25
Flat white	3.10
Black Forest 'Monbana' hot chocolate	3.90
'Monbana' hot chocolate	3.40
Mocha	3.40

CANTON TEAS, BRISTOL (V)

THE FOX & HOUNDS CHEESE PLATE

English breakfast	2.50
Chamomile	2.75
Earl Grey	2.75
Jade Tips green	2.75
Lemongrass and ginger	2.75
Peppermint	2.75
Red berry and hibiscus	2.75
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...

