

The Fox & Hounds

SUPPER

APERITIFS - See our drinks list for our full range and pricing

Aperol Spritz / Belstar Prosecco / Tanqueray G&T

SNACKS & STARTERS

Nocellara and Greek Mammoth olives, lemon verbena (pb) (143 kcal)	4.00
Crown Prince squash hummus, smoked chilli oil, toasted seeds, grilled pitta (pb) (586 kcal)	6.75
Roasted heritage beetroots, whipped feta, candied walnuts, blackberry vinaigrette (pb) (454 kcal)	6.75
Wild mushroom soup, miso-roasted chestnuts, tarragon, grilled sourdough (pb) (320 kcal)	6.25
Devilled whitebait and calamari, Bloody Mary ketchup, aioli (650 kcal)	7.50
Sticky Castlemead Farm chicken wings, Butcombe Stateside BBQ sauce (374 kcal)	7.25

TO SHARE

Warm sourdough and grilled pitta, marinated olives, crown prince squash hummus, smoked chilli oil (pb) (730 kcal)	10.95
Sticky chicken wings, Butcombe Stateside BBQ sauce, sausage roll, garlic ciabatta, house slaw, skin-on fries (1886 kcal)	19.50

SALADS

Golden beetroot Waldorf, Crowell Bishop Stilton, conference pear, walnuts, watercress, pickled celery (v) (pbo) (445 kcal)	9.50
Stornoway black pudding and smoked bacon, apple, shredded kale, new potatoes, tomato and sherry dressing (695 kcal)	10.95
Add a free-range poached egg (71 kcal)	1.50

BURGERS

The Fox beef burger, streaky bacon, Lye Cross Farm smoked Cheddar, BBQ relish, fries, slaw (1272 kcal)	15.50
Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, fries, slaw (pb) (1102 kcal)	15.50
Buttermilk fried chicken burger, chipotle mayo, BBQ relish, lettuce, tomato, skin-on fries, slaw (1250 kcal)	13.95

PUB CLASSICS

Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut pub chips (1433 kcal)	15.25
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Try this with our award winning and Bristol-born brew; Butcombe Stateside Session IPA, 4.2% abv

Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce (1336 kcal)	16.95
Classic gammon, egg and chips; fried golden yolk eggs, grilled pineapple, piccalilli (1341 kcal)	16.50
Severn & Wye smoked haddock fishcakes, mango curry sauce, saag aloo, poached egg, coriander (450/775 kcal)	15.50
Aubergine, chickpea and tomato curry, coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan (pb) (797 kcal)	12.50
Add grilled chicken thigh (195 kcal)	2.50

STEAKS

Our Aberdeen Angus and Hereford cross beef from Stokes Marsh Farm is 28-day dry-aged on the bone using Himalayan salt. Served with garlic butter, thick-cut chips, roasted mushroom, and watercress

Don't fancy chips? Swap them for a side from the list below (price must be like-for-like)

8oz flat iron (served medium-rare) (1238 kcal)	21.50
10oz rump (1411 kcal)	26.50
Add a couple of beer-battered onion rings (299 kcal)	1.95
Add peppercorn sauce (150 kcal)	1.95

SIDES

Thick-cut pub chips or skin-on fries (v) (644 kcal)	4.25
Posh fries; aioli, vegetarian Parmesan, chives (v) (904 kcal)	4.95
Three cheese mac n cheese, thyme crumb (v) (827 kcal)	6.50
Butcombe beer-battered onion rings (603 kcal)	4.25
Shredded kale, apple and walnut salad (pb) (287 kcal)	4.25
Garlic ciabatta / with cheese (v) (604/807 kcal)	4.25/5.95



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puddings and more



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PUDDINGS & CHEESE

Dark chocolate and espresso brownie, cherry compote, Baileys ice cream (v) (895 kcal)	6.95
Spiced sticky date pudding, gingerbread ice cream, rum butterscotch (v) (963 kcal)	6.50
Autumnal fruit and almond crumble, apples, plums and blackberries, vanilla custard (v) (pbo) (575 kcal)	6.50
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (pb) (444 kcal)	6.50

THE FOX CHEESE PLATE

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v) (609 kcal) <i>Try a glass of Cockburn's port to go with your cheese</i>	10.95
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NEARLY FULL?

Order any hot drink and treat yourself to two little Biscoff doughnuts (pb) (120 kcal)	1.95
Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v) (343 kcal)	4.95
Affogato; Gingerbread ice cream, Illy espresso, salted caramel and pecan biscotti (v) (293 kcal) <i>Add a shot of Amaretto liqueur for the perfect after dinner treat</i>	4.95
Food for thought; £1 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

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**

COFFEE & TEA - A full range of hot drinks are available. Please ask to see the full listing

<i>Perhaps try something chilled?</i>		<i>Dairy-free milks available</i>	
Iced coffee; Illy espresso, milk, maple syrup	3.25	Iced tea; Canton red berry and hibiscus, fresh mint	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...

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, (pb) Plant-based, (pbo) Plant-based option available on request. 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.