



THE FOX & BARREL

Sample Menu

Sandwiches (served between 12pm - 5pm)

Smoked salmon and prawn marie rose, granary

Toasted flatbread, honey glazed ham, Monterey Jack cheddar

Rump steak ciabatta, fried onion, horseradish

Chicken goujon wrap, avocado mousse, tomato jam, iceberg lettuce

Haddock Fish finger, gem lettuce, tartare sauce, white tin loaf

Kickass cheddar, 'Fox and Barrel' chutney, white bloomer

Light bites and salads (12pm - 5pm)

Steak frites, 5oz flat iron rump steak, rocket and parmesan salad

Crispy beef salad, satay dressing, cashew nut, Chinese cabbage

Tartiflette, grilled jersey royals, 'kickass cheddar', smoked bacon, sweet onion gratin

Potato rosti, smoked salmon, grilled asparagus, local egg, hollandaise

Pear and goats' cheese salad, walnut, lamb's lettuce, red wine reduction

Sautéed wild mushrooms, garlic and tarragon cream, sourdough toast

Nibbles

Tempura prawns, aioli

Olives, feta, pesto, red onion

Grilled flatbread, caramelised onion hummus

Whitebait, garlic mayonnaise

Puffed pork skin, apple sauce

Crispy fried chicken wings, Cajun spice

Tempura vegetable selection, aioli

Butternut squash and blue cheese Arancini

Starters

Soup of the day, fresh bread and homemade butter

Glazed pork cheeks, crispy five spiced belly, roasted plum puree, puffed rice

Beetroot cured salmon, chive crème fraiche, potato blini

Half dozen oysters, 'au natural' or 'au gratin'

Wild mushroom and potato gratin, cheddar and onion croquette

Chicken and ham hock terrine, pickled baby vegetables, mustard dressing

Main Courses

'Fox and Barrel' ale battered haddock, mushy peas, triple cooked chips, tartare sauce

Pork and sage sausages, creamed potatoes, spinach, sweet onion gravy

Steak and kidney pudding, leek mash, charred onion, carrot and tenderstem

Stone bass, saffron rice, crispy calamari, baby courgette

Wild mushroom pithivier, poached egg, truffle asparagus, button onions, butter sauce

Roasted and tempura cauliflower, onion petals, aubergine couscous, sweet red pepper

Lamb rump, crispy belly, Jersey Royals, peas and girolles

Sea trout, crab ravioli, confit fennel, shellfish cream, samphire

Grill

Grilled steak burger, BBQ pulled pork, cheese, toasted brioche bun, salad, onion ring, fries

Chicken fillet burger, Avocado, Cajun mayonnaise, halloumi

Pork mixed grill, cutlet, belly, homemade sausage, Apple sauce, sage butter, crackling

10oz Welsh Black Dry Aged Ribeye steak

10oz Welsh Black Dry Aged Rump steak

onion rings, cured tomato, flat mushroom, Bearnaise sauce, triple cooked chips

Bacon chop on the bone, cured tomato, fried egg, triple cooked chips

-Triple cooked chips	-Glazed chantenay carrots
-Creamed potatoes	-Braised red cabbage
-Charred tenderstem, tomato & butter sauce	-House salad, vinaigrette
-Truffle and parmesan fries	-Blue cheese or Peppercorn sauce

Desserts

Dark chocolate brownie, toasted hazelnut, chocolate sauce

Treacle tart, suzette orange, clotted cream ice cream

Raspberry souffle, granola, raspberry ripple

Lemon curd sponge, vanilla ice cream

Creme brûlée, shortbread, Yorkshire forced rhubarb

Neapolitan sundae, chocolate, vanilla, strawberry, fresh berries and cream

Cheshire farm ice cream, 3 scoops served with homemade biscotti

Cheese selection with traditional garnish - Thomas hoe red Leicester, Proctor's Kick Ass cheddar, Worcester blue, Golden Cenarth & St. Thom