

Nibbles

Halloumi chips – Vietnamese dressing	8.95
Padron Peppers	4.95
Mixed olives	4.95
Fermented Guinness & oat bread, whey butter	5.95
Harissa mixed nuts	4.95

Starters

Soup – Fermented Guinness & oat bread, whey butter	7.95
Chalk stream trout – butter roasted, wakame, almond, caviar, dill oil	9.95
Chicken liver parfait – Yorkshire rhubarb, ginger, pickled mushrooms, toasted sourdough	8.50
Sticky braised pork cheek – BBQ mushroom, compressed maple vinegar pear, Jerusalem artichoke, mead sauce	8.95

Main Courses

Beef – 50 day beef sirloin, wild mushrooms, maple vinegar, pommes mousseline, smoked bone marrow sauce, winter truffle	29.95
Duck – creamy carver duck, miso hispi cabbage, roasted plum, duck leg ragu, rosti potato, XO sauce	27.95
Pork – Sweet cured pork belly, Roscoff onion, Yorkshire forced rhubarb, bacon fat potatoes, mead sauce	23.95
Market fish – creamed leeks, Morecambe Bay potted shrimps, Buttered new potatoes	Market Price

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Even if they do not appear in your chosen dishes

The Fox Classics

Fox Fish & Chips – Beer battered cod, triple cooked Roby mill chips, tartare sauce, mushy peas, curry sauce	19.95
Ribeye – 8oz 50 Day dry aged ribeye, confit tomato, thyme garlic onion rings, peppercorn sauce, triple cooked chips	29.95
The Fox Burger – Rib cap aged beef, pulled featherblade, smoked applewood cheddar, pickle, mac sauce, brioche, fries	17.95
The Fox chicken burger – Buttermilk chicken thigh, fox spices, chipotle mayonnaise, streaky bacon, brioche, chicken salt fries	18.95
Roby Mill pie – Pie of the week, Roby Mill farmed vegetables, triple cooked chips, roasted pan jus	17.95
Roby Mill Vegetarian pie (v) – Pie of the week, Roby Mill farmed vegetables, triple cooked chips, vegetarian gravy	16.95

Sides

Cauliflower cheese	6.95	Buttered new potatoes	4.95
Roby Mill chips	4.95	Hispi cabbage, miso butter	6.95
Tender stem broccoli, toasted almonds	5.95	Truffle parmesan fries	6.95

Desserts

Valrhona 64% chocolate cheesecake , toasted oats, hazelnut cremeaux, milk ice cream	8.95
Sticky Toffee Pudding – butterscotch sauce, vanilla bean ice cream	8.95
Selection of British artisan cheese – poached apricot, fig chutney, grapes, biscuits & bread	11.95
Ginger custard – Yorkshire rhubarb, milk ice cream	8.95

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For the little ones...

Main Courses

Chicken goujons – triple cooked roby mill chips, garden peas	7.95
Fish goujons - triple cooked roby mill chips, garden peas	8.95
Sausage & Mash – garden peas	7.95

Desserts

Double chocolate brownie - vanilla ice cream	5.95
Sticky toffee pudding – vanilla ice cream	5.95
Mixed ice cream - strawberry, chocolate, vanilla	5.95

Sandwiches

Available Monday – Friday 12-2pm - All served with crisps & salad

Croque monsieur – croissant, glazed ham, gouda cheese	9.95
Panini - bacon, brie, cranberry	9.95
The Fox club sandwich – roast chicken, smoked bacon, cacklebean egg mayonnaise, lettuce, tomato	10.95
Egg mayonnaise (v) - cacklebean egg mayonnaise, watercress	8.95

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Vegan & Vegetarian Menu

Starters

Roasted artichoke – artichoke puree, compressed maple vinegar pear, BBQ Mushroom 7.95

Tempura Broccoli – wakame seaweed, wasabi, sesame 6.95

Main Courses 18.95

Celeriac – Butter roasted celeriac, wild mushrooms, maple vinegar, truffle pomme mousseline 14.95

Hispi cabbage- miso BBQ, orange star anise carrot, tempura spring onion, hot potato salad, dill 15.95

Desserts

Vegan chocolate mousse – blood orange, caramel, smoked pecans , vanilla ice cream 7.95

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