Al A Carte

**Starters**

Calamari 7.5  
chilli, fresh herbs, lime wedge

Heritage tomato salad (vegan option available) 8  
heritage tomato, mozzarella, basil oil, toasted seeds

Parma ham salad 7.5  
fresh figs, Parma ham, roquette, balsamic, toasted pine nuts

Sweet teriyaki beef 8

tender teriyaki beef, crisp seasonal leaf, blue cheese

Fresh crab mousse 8.5

citrus crab mousse, smoked salmon, crisp cucumber

**Mains**

Beer battered Cod and chips 16  
beer battered Cod, fluffy chips, mint pea puree, homemade tartare sauce

The Fox Burger (Vegan option available) 16  
8oz Aberdeen Angus homemade beef burger, toasted brioche bun, homemade tomato chutney, twice cooked pont neuf, onion rings

Pan fried seabass 17  
pan fried sea bass, citrus crushed new potatoes, spinach, green beans, homemade Salsa Verde

The Fox Steak 29

10oz sirloin steak, twice cooked pont neuf, balsamic roast red onion, tomato, mushroom, peppercorn sauce

Seafood paella (Vegan option available) 16  
served with muscles & langoustine

Crispy pork belly 16

crispy pork belly, Japanese inspired udon noodles, grilled bok choi

**Salads**

Niçoise 14  
pan seared tuna, green beans, egg, cherry tomatoes, olives, baby potatoes, bread roll

Cesar Salad (Vegan option available) 15

pan fried chicken, ice burg lettuce, croutons, parmesan, anchovy dressing, bread roll

Superfood (Vegan) 14  
pan fried tofu, quinoa, blueberries, avocado, cucumber, beetroot, crisp kale, citrus dressing, bread roll

**Deserts**

Tart au Citron 6.5

Citrus tart, fresh strawberries, champagne sorbet

Trio Movenpick 7  
chose from our wide range of Movenpick flavours

Exton Mess 7  
fresh chantilly cream, meringue, passion fruit, raspberries, passion fruit puree

Chocolate cheesecake 6.5

homemade fruit compote, Champagne sorbet

Cheese board

(caramelised red onion chutney, crackers, apple, celery)

Camembert, Long Clawson Stilton, Black Bomber, Rutland Red, Wensleydale with Cranberry

3 cheese selection £7

5 cheese selection £11

***Tea, Coffee, Liquor Coffee, After dinner drinks***

***Please ask your waiter/waitress***

A discretionary 10% service charge will be added to each bill. All service charges go to our hardworking staff.

Head chef: Luke Booth