



## FOX & HOUNDS

Boutique Hotel . Bar . Restaurant  
EXTON . RUTLAND

  
for Culinary Excellence



# Menu

sunday



### WEDNESDAYS

every Wednesday lunch or dinner

2 Sirloin Steaks & a bottle of wine £30

valid all year excluding special  
event days and bank holidays

Our food is cooked fresh to order which may result in a short wait during busy periods. If you have a food allergy or intolerance, please mention this to your server before you order your meal. A 10% gratuity will be automatically added to tables of 8 or more.

THE GREEN EXTON RUTLAND  
LE15 8AP | +44 (0) 1572 812 403

## Starters

**WATERCRESS VELOUTÉ** 6.50

TRADITIONAL FRENCH SOUP

'waldorf salad'- blue cheese, celery, apple gel, walnuts, grapes

vegetarian | gluten free | dairy free option | vegan option

**SMOKED HAM HOCK BALLOTINE** 7.00

red onion chutney, red currants, toast *gluten free option*

**HOUSE FISHCAKE** 6.75

chilli jam, tartar, coriander & watercress salad

**ORANGE MARINATED RAINBOW BEETS** 8.00

aged feta, crushed walnuts, lambs lettuce *gluten free*

**BUTTERNUT RISOTTO** 7.25

parmesan, pine nuts, crispy sage *vegetarian | gluten free*

## Sunday Roast

ON ITS OWN £16.00 | 2 COURSE £21.00 | 3 COURSE £26.00

**SIRLOIN OF LINCOLNSHIRE BEEF** *gluten free option*

honey glazed carrot & parsnip purée, roast potatoes,  
spring greens, Yorkshire pudding, sherry jus

**LEG OF LAUNDE LAMB** *gluten free option*

honey glazed carrot & parsnip purée, roast potatoes,  
spring greens, red wine jus

**ROAST FREE RANGE CHICKEN** *gluten free option*

honey glazed carrot & parsnip purée, roast potatoes,  
bread sauce, spring greens, sherry jus

## Mains

**BEER BATTERED FISH & CHIPS** 16.00

crushed peas, house tartar

**STEAK FRITES** 17.00

herb butter, watercress *gluten free*

**TAGLIATELLE GENOVESE** 14.00

basil, hazel nut & mature cheddar pesto,  
tomato concasse, pine nuts *vegetarian*

**SHEPHERD'S PIE** 15.00

braised Launde lamb shoulder, red wine jus *gluten free*

## Sides 3.50

**Potato Fries**

**Sweet Potato Fries**

rosemary infused maple syrup glaze

**Mashed Potato**

**Spring Greens**

**Lambs Lettuce, Parmesan & Pine Nut Salad**

rapeseed oil & lemon dressing