Lunch

**Starters**

Calamari 6.5
chilli, fresh herbs, lime wedge

Heritage tomato salad (Vegan option available) 6.75
heritage tomato, mozzarella, basil oil, toasted seeds

Parma ham salad 6.5
fresh figs, Parma ham, roquette, balsamic, toasted pine nuts

**Mains**

Beer battered fish and chips 11.5
beer battered fish, fluffy chips, mint pea puree, homemade tartare sauce

The Fox Burger (Vegan option available) 13
6oz Aberdeen Angus homemade beef burger, toasted bun, homemade tomato chutney, fluffy chips, onion rings

Cumberland sausage and mash 10.5

Cumberland sausage ring, homemade creamy mash potatoes, red wine onion jus

Breaded Scottish Wholetail Scampi 11.5

scampi, fluffy chips, minted peas

The Fox Steak 17.5

8oz sirloin steak, fluffy chips, balsamic roast red onion, tomato, mushroom, peppercorn sauce

**Salads**

Niçoise 12.5
pan seared tuna, green beans, egg, cherry tomatoes, olives, baby potatoes

Cesar Salad 12.5

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

Superfood 12.5
pan fried tofu, quinoa, blueberries, avocado, cucumber, beetroot, crisp kale, citrus dressing

**Sharing Bar Boards for 2**

Meat 17.5

cider braised Cumberland sausage, honey roast ham, pate, chicken goujons

sweet potato fries, olives, breads, olive oil & balsamic

Fish 17.5

mackerel pate, smoked salmon, whitebait, prawn cocktail

sweet potato fries, olives, breads, olive oil & balsamic

Vegetarian 16.5

vegetarian terrine, pan fried tofu, jalapeno peppers, falafel

sweet potato fries, olives, breads, olive oil & balsamic

**Desserts**

Duo of Movenpick 5.5
chose from our wide range of Movenpick flavours

Exton Mess 6.50
fresh chantilly cream, meringue, passion fruit, raspberries, passion fruit puree

Chocolate cheesecake 6

 homemade fruit compote, raspberry sorbet

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

 Head chef: Luke Booth