

FOX & HOUNDS

WHILE YOU WAIT

MIXED MARINATED OLIVES (V) | £4.95 *with sun-blushed tomatoes and feta*

STARTERS AND SHARERS

CHIPOTLE CHICKEN WINGS | £6.50 *with dressed leaves and sour cream dip*

CRISPY WHITEBAIT | £6.50 *with garlic and chive mayonnaise and lemon*

GRILLED KING PRAWNS | £7.95 *in a lemon, roasted pepper and herb butter*

HALLOUMI FRIES (V) | £5.95 *with harissa yogurt*

HOMEMADE SOUP OF THE DAY (V) | £5.75 *with rustic bread*

BAKED CAMEMBERT (V) | £12.50 *infused with honey and rosemary served with rustic bread and roast garlic jam*

MAINS

10oz WALTER ROSE BRITISH RUMP STEAK | £19.95

with onion rings, grilled tomato, mushrooms, dressed leaves and chips

10oz WALTER ROSE GAMMON STEAK | £13.50

with a free-range fried egg, slow-roasted tomato, mushrooms, watercress and chips

BATTERED CHILLI AND GARLIC HALLOUMI (V) | £10.95 / £7.95

with pea purée, harissa mayo and chips

SHORTCRUST PASTRY PIE OF THE DAY | £13.50

served with seasonal greens, creamy mash and gravy

FISH OF THE DAY | £12.95 / £8.50

coated in a Wadworth 6X Gold beer batter served with chips, garden peas, lemon and tartare sauce

HOME-COOKED HONEY AND MUSTARD GLAZED HAM | £11.50 / £7.95

with free-range eggs, slow-roasted tomato and chips

PAPPARDELLE PASTA (V) | £10.95

tossed with lemon, spinach, kale, rosemary and olive oil with crumbled feta cheese

MEATLESS FARM™ VEGAN BURGER (VG) | £11.95

with avocado, baby spinach, tomato and beetroot & horseradish relish all on a toasted glazed bun with crispy dill pickle and chips

WALTER ROSE 6oz BEEF BURGER | £12.75

with melted double Gloucester cheese, bacon, iceberg lettuce, beef tomato and sweet mustard ketchup all on a toasted bun with crispy dill pickle and chips

WALTER ROSE BUTCHER'S SAUSAGES | £12.50 / £7.95

on chive mashed potatoes served with seasonal greens and gravy

TANDOORI CHICKEN | £13.95

served with steamed rice and raita

SIDES

CHIPS (V) | £3.25

SEASONAL VEGETABLES (V) | £3.50

GARLIC BREAD (V) | £3.75

CHEESY GARLIC BREAD (V) | £4.75

HOUSE SALAD (V) | £3.50

WADSWORTH 6X GOLD BATTERED

ONION RINGS (V) | £3.50

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX.

Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. Our menu descriptions do not include all ingredients.

GLUTEN FREE - PLEASE ASK US ABOUT OUR GLUTEN FREE MENU (v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.



SANDWICHES

ALL OUR SANDWICHES ARE SERVED WITH CHIPS AND DRESSED SALAD.

BRIE, CHICKEN AND CHORIZO | £8.50
with chilli jam

HONEY GLAZED WILTSHIRE HAM | £7.25
with mustard

MATURE CHEDDAR CHEESE (V) | £6.95
with a spicy tomato chutney

TUNA MAYO WITH SPRING ONION | £6.95

SEARED RARE FLAT IRON STEAK | £8.50
with sweet mustard ketchup and fried onions

FISH GOUJONS | £7.95
with lettuce and tartare sauce

DESSERTS

ALL AT £6.25

CHOCOLATE BROWNIE (V) | *with chocolate sauce and vanilla ice-cream*

TREACLE SPONGE (V) | *with custard*

PEANUT BUTTER & JAM BREAD AND BUTTER PUDDING (V) | *with vanilla ice-cream*

WHITE CHOCOLATE TIRAMISU CHEESECAKE (V) | *with coffee ice-cream*

CHOOSE 3 SCOOPS FROM OUR SELECTION OF DAIRY ICE-CREAM AND SORBET (V)
please ask us for more details

SELECTION OF BRITISH CHEESES (V) | *£8.75 with oatcakes, apple, grapes, celery and fig relish*

HOT DRINKS

AMERICANO - £2.75 | FLAT WHITE - £3.00 | CAPPUCINO - £3.00 | LATTE - £3.00

ESPRESSO - £2.50 | DOUBLE ESPRESSO - £3.00 | MOCHA - £3.25

HOT CHOCOLATE - £3.25 | POT OF TEA - £2.75 | SPECIALITY TEA - £2.90

**SEASONAL DAILY SPECIALS ARE ALWAYS AVAILABLE
ASK US FOR MORE DETAILS**

PUTTING ON OUR SUNDAY BEST

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.