

## NIBBLES

<b>Hoxton Bakehouse Sourdough with Flavoured Butters</b> .....	£4
Pancetta Butter, Salted Butter	
<b>Smoked Haddock Scotch Egg</b> .....	£4
Lime & Caper Vinaigrette	

## SMALLER PLATES/STARTERS

<b>Sweetcorn &amp; Crab Soup (*VGF)</b> .....	£6
Cumin Oil – Crispy Shallots – Warm Hoxton Sourdough	
<b>Soy &amp; Beer Marinated Hampshire Beef Fillet</b> .....	£9
Served Rare Only - Roasted Garlic & Mustard Emulsion – Crispy Capers – Rocket	
<b>Torched Cornish Mackerel Fillet (*GF)</b> .....	£7
Apple Purée – Pancetta Crumb – Celery – Crispy Shallot – Red Vein Sorrel	
<b>The Highly Prized Cornish Off-Shore Mussels (*GF)</b> .....	£8/£16
Toasted Garlic Sourdough – White Wine – Cream – Garlic – Parsley - Lemon	
<b>Duck &amp; Goose Liver Parfait (*GF)</b> .....	£8
Smoked Chilli Jelly – Toasted Hoxton Sourdough - Pickles	
<b>Potted East Coast Brown Shrimp (*GF)</b> .....	£8
Lightly Spiced – Apple & Crab Jelly – Toasted Hoxton Rye Bread – Smoked Chilli Jam	
<b>Hampshire Mushrooms (*VGF)</b> .....	£7
Cream – Armagnac – Mustard – Toasted Hoxton Bakehouse Sourdough – Local Winter Truffle	

## MAIN COURSES

<b>Braised Lamb Neck Fillet Pie</b> .....	£15
Buttery Mashed Potato – Chargrilled Red Cabbage – Red Wine Vinaigrette	
<b>Duck Leg Confit (GF)</b> .....	£16
Creamed Winter Cabbage – Crispy Pomme Anna – Burnt Orange, Honey & Star Anise Sauce	
<b>Hampshire 36 Day Aged Cotes De Boeuf 900g (To Share for Two People) (GF)</b> .....	£38
Romsey Watercress – Skinny Chips – Sauce Béarnaise – Green Salad – Café De Paris Butter	
<b>Hampshire Roasted Pork Tomahawk Chop (GF)</b> .....	£18
Bracken Farm Romsey – Chargrilled Cabbage – Cider & Mustard Sauce – Apple Compote	
<b>Butter Roasted Norfolk Free-Range Chicken Supreme (GF)</b> .....	£17
Roast Shallot Puree – Eryngii Mushroom – Baby Turnip – Kalettes - Rich Chicken Sauce	
<b>Pan Fried Turbot</b> .....	£16
Parsley, Lemon & Garlic Oil – Kalettes – Chard – Spinach – Sapphire – West Country Mussels	
<b>Grilled Halloumi (V*GF)</b> .....	£14
Pea & Feta Fritter – Aubergine Caponata – Tempura Courgette Flower – Herb Oil	
<b>Laverstoke Park Farm Buffalo Burger (*GF)</b> .....	£13
Fox Pickles – Our Burger Sauce – Crispy Onion Ring – Siracha Hot Sauce – Two Cheeses – Skinny Chips	
<b>Battered Newlyn Cod Fillet(*GF)</b> .....	£14
Dairy Free Beer Batter - Proper Mushy Peas – Our Crunchy Tartar Sauce – Chips	

## SIDES

<b>Chargrilled Hispy Cabbage (VGF)</b> .....	£2
<b>Kalettes With Ginger, Lime &amp; Soy (VGF)</b> .....	£3
<b>Skinny Sea Salt Chips (VGF)</b> .....	£4
<b>Crispy Kale, Shallot &amp; Anchovies (GF)</b> .....	£3

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(\*GF can be Gluten Free, \*V can be vegetarian)