



## SET MENU

Available Monday – Saturday 12:00 – 2:30 & 6:00 – 7.30

### STARTERS

#### **Stuffed Aubergine (VeganGF)**

Spiced Vegetables - Prune Gel - Zhoug Dressing - Coconut Yoghurt

#### **Cauliflower & Fennel Velouté (\*GF)**

Hoxton Sourdough - Toasted Pine Nuts - Shiso Cress

#### **Treacle Marinated Beef Fillet Carpaccio (GF)**

Horseradish Cream - Parmesan - Capers - Lemon Dressing

### MAIN COURSE

#### **Shepherd's Pie (GF)**

Freshly Baked - Lamb Sauce - Heritage Carrots

#### **Roasted Cauliflower Steak (VeganNGF)**

Spiced Coconut Yoghurt - Toasted Pumpkin Seeds - Cashews - Coriander - Sultana - Lime

#### **Smoked Haddock**

Bubble & Squeak - Soft Poached Local Hens Egg

### DESSERT

#### **Warm Chocolate & Banana Sponge (Vegan)**

Chocolate Sauce - Chocolate Ice Cream

#### **Apple & Rhubarb Nut Crumble (\*GF)**

Rhubarb Sorbet - Crème Anglaise

#### **Biscoff Cheesecake**

Popcorn - Salted Caramel Ice Cream

**£23 For Three Courses**

**[www.the-fox.pub](http://www.the-fox.pub)**

( \*GF can be Gluten Free N - Has Nuts \*N Can Be Nut Free GF - Gluten Free)

If you do have any dietary requirements or allergies,  
please be sure to inform one of our team members