

Garlic and herb marinated olives (GF, Vegan)	£5.25
Freshly baked rustic ciabatta with balsamic and olive oil (Vegan)	£4.95
STARTERS	
Homemade soup of the day, freshly baked bread (GFA)	£7.50
Cantaloupe melon with Parma ham, herb oil and balsamic (GF)	£8.00
Breaded whitebait, mixed salad, tartare sauce	£8.15
Fox Greek salad of leaves, onion, tomatoes, cucumber, feta and marinated olives, dressing (GF)	£8.25
Maccaroni, three cheese and chipotle croquettes, tomato relish	£8.15
Brixworth pate, toasted bread, caramelised red onion chutney (GFA)	£8.25
PUB CLASSICS	
Wagyu beef burger, brioche, cheese, relish, lettuce, onion, tomato, mayo, chips, slaw (GFA)	£17.50
Homemade shortcrust beef and ale pie, mashed potatoes or chips, vegetables (add stilton £1.25)	£17.95
Freshly sliced ham, 2 fried eggs, chunky chips and mixed salad (GF)	£16.50
Beer battered haddock with chunky chips, garden peas and tartare sauce	£18.25
Wholetail scampi, chunky chips, salad garnish and tartare sauce	£16.50
8oz Sirloin steak, chips, grilled tomato, grilled mushroom, peppercorn sauce (GFA)	£26.75
Vegan burger, red onion chutney, tomato, lettuce, onion and chunky chips, vegan slaw (Vegan)	£16.95
SPECIALS	
Pulled lamb shepherd's pie, red wine gravy, cheddar mash, seasonal vegetables	£19.25
Fillet of hake with baby potatoes, asparagus, peas, parsley, capers and lime butter (GF)	£18.95
Asparagus and garlic cream cheese filled chicken, prosciutto, tomato sauce, sauté potatoes (GF)	£18.50
Black bean jambalaya, corn on the cob, garlic bread (GFA/ Vegan)	
£17.50	
DESSERTS	
Rich chocolate torte with berries, chocolate sauce and vanilla ice-cream (GF)	£8.25
Homemade banoffee cheesecake with fresh cream (GF)	£8.45
Hot dessert with custard	£8.00
A trio of cheese with biscuits and caramelised red onion marmalade	£9.95
Warm apple pie with vanilla ice-cream (vegan option available)	£8.10
A trio of dairy ice-creams with rossini curl wafers (GFA)	£7.50

GF = Gluten Free GFA = Gluten Free Alternative Available