

THE FOX INN

A LA CARTE MENU FOR PARTY OF 10 PEOPLE AND MORE

Ales: Hooky 3.50 **Cider:** Mortimer's 4.90 Hooky Berry cider 5.00

Lagers: Peroni 5.30, Kozel 4.50, Purity Lawless 5.30, Tuborg 4.50

Gluten Free: Daura Damn 4.00, Old Speckled Hen 4.00, **Alcohol Free:** Becks Blue 4.00

Glass of Fizz Champagne Gallimard 9.50, Prosecco 7.50, Kir Royal 10.00

Glass of Rosé Gris Blanc Pale Rose 6.00 Pinot Grigio Rose 5.50

Glass of White Pinot Grigio (it) 5.75, Chardonnay (fr) 5.75, Viognier Vieilles Vignes (fr) 6.00,
Sauvignon Blanc (nz) 6.65, Picpoul de Pinet (fr) 6.80

Glass of Red Merlot (sa) 5.75, Malbec (aus) 5.75 Cabernet Sauvignon (fr) 6.00, Grenache (fr) 6.50
Rioja (sp) 6.50, VL Bordeaux (fr) 7.20

Sodas : Victorian or Rose Lemonade, Elderflower or Elderflower & Pomegranate Pressé 3.00

Fever Tree : Tonic Water, Slim Line, Elderflower, Mediteranean, Lemon, Ginger Ale 2.00

Juices : Orange, Pineapple, Apple, Tomato, Cranberry 2.75 Spicy Tomato 3.50

Baguette and Butter 2.00

Garlic Bread 2.75

Provençales Olives 4.50

Soup of the Day, Home Baked Baguette & Butter 6.50

Twice Baked Cheddar Soufflé, Chive Cream 8.50

Chicken Livers & Smoked Pancetta On Sourdough Toast 9.00

Smoked Wye Valley Salmon, Capers Berries & Lemon. 9.50

Vegetarian Tart of The Day and Mixed leaves 12.00

Wild mushroom and truffle gnocchi, tender stem broccoli and goats curd 15.00

Pan Fried Pollock, Curried Mussels, Spinach & Onion Crisp 21.00

Pan Seared Chicken Supreme, Creamed Potato, Pressed Chicken Thigh, Cabbage & Jus 18.50

35 Day Dry Aged Longhorn Steaks

10 oz Sirloin 27.00

8 oz Rib Eye 26.00

Served with Fries & Dressed Leaves

Peppercorn Sauce OR Confit Garlic Butter

Sides:

Fries 3.50, Fries & Parmesan Cheese 4.00 Fries & Truffle Oil 4.00

Green Vegetables 4.50 Mixed Leaves 3.00

If you have any Dietary requirement or allergens, please speak to a member of staff

Cheese: Cotswold Brie, Roquefort, Single Gloucester
Homemade Pear Chutney & Biscuits 3.50 each / three 9.50

Bread and Butter Pudding & Anglaise
Apple and Pear Crumble, Vanilla Ice Cream
Sticky Toffee Pudding, Butterscotch Ice Cream
Chocolate Fondant and Salted Caramel Ice Cream

All 6.50

Affogato 6.50
With Frangelico 8.50

Ice Cream: Vanilla, Swiss Chocolate, Strawberry, Salted Caramel
Rum and Raisin, Mint Chocolate Chip, Coconut, Butterscotch
2.50 Per scoop

Sorbet: Mango & Passion Fruit,
Blackcurrant, Raspberry, Lemon
2.50 Per Scoop

Jeeves & Jericho Artisan Teasmiths UK

Infusion: Blackcurrant, Green Tea, Defox, Chamomile and lavender
Red Berry, Mint, Chunky Turkish apple, Lemon and ginger 2.50
Fresh Mint Tea 2.50

Teas: Darjeeling, Smokey Russian Caravan, Earl Grey, English breakfast 2.50

Stow Town Coffee Artisan

Espresso 2.00 Double Espresso 2.50
Americano 2.50 Flat White 2.25
Cappuccino 2.75 Latte 2.75
Macchiato 2.50 Double Macchiato 2.75
Cafetière 2.50 / 4.50
Hot Chocolate 2.75 Babyccino 1.50
Soya milk available

Liqueur Coffee: Irish, Kalhua, Amaretto, Cognac, Baileys 9.50
Espresso Martini 9.00
Calvados, Cointreau, Grappa 4.00

Service charge is not included. All gratuities are shared amongst all staff
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