



To start

- Daylesford sourdough & salted butter 5 v
Nocellara olives 5/ Giant spicy corn 4 / Valencia Almonds 5
Market garden radishes, whipped butter, seaweed salt 8
Half pint of shell on prawns, Marie rose sauce 11
Burrata, heritage tomatoes, salsa verde 14 v
Buttermilk fried chicken wings, smokey barbecue or chilli & sesame 10
Tuna tartare, avocado, sesame and soy 15
Garlic and pepper salami, cornichons 9

Mains

- Butterflied Cornish mackerel, Nicoise salad, saffron aioli 24
Orzo, broccoli, courgettes, peas, chervil and dill 20 Vv
The Fox French dip - spiced brisket, pickled jalapeno, Oglesfield, Jalapeno popper 18

Slow cooked organic sirloin of Aberdeen Angus, Yorkshire pudding, horseradish 25
Crisp roast belly pork, crackling and apple sauce 24
Butternut squash, chestnut mushroom and sage nut roast, salsa verde 20 v
All roasts are served with a Yorkshire pudding, roast potatoes & seasonal vegetables

Sides

- Roast potatoes 5 | Seasonal greens 5 | Daylesford mixed leaves 5
Mashed carrot & swede 5 | Rosemary fries 5

Pudding

- Deep fried chocolate croissant pudding, cinnamon sugar, crème anglaise 8
Vanilla cheesecake, English strawberries 9
Dark chocolate mousse, pistachio biscotti 9
Crème caramel, candied orange 9

Cheese

- 8 each or 18 for 3 served with Peters Yard crackers and pickled onions
Daylesford Organic - Cheddar, Daylesford Blue, Double Gloucester