

STARTERS

Mixed breads & olives (ve/gf) - 7
Balsamic oil

Butternut squash soup (v/gf) - 10
Amaretti biscuit

Breaded pork belly (df) - 11
Celeriac remoulade & apple textures

Smoked venison (gf/df) - 12
Blackberry's pickled pear & chives

Smoked mackerel pate (gfo) - 10
Focaccia & pickled cucumbers

Beetroot & macadamia feta salad (ve/gf/n) - 10
Caramelised walnuts

MAINS

Venison Haunch (gf) - 23
Fondant potato, celeriac puree & red cabbage

Beer battered fish & chips (dfo) - 19
Hand cut chips, minted peas & tartare sauce

8oz Pork Ribeye (gf) - 21
Artichoke puree, mustard mash, crispy capers & cavolo nero

8oz Rump / 16 oz Chateaubriand to share (gf/dfo) - 23/85
Portobello mushroom, plum tomato, hand cut chips

Peppercorn, beef jus or stilton sauce 3

Sea Bream fillet (gf) - 22
Smoked haddock chowder, seasonal greens

Root vegetable & chestnut wellington (ve/n) - 18
Roasted new potatoes, seasonal vegetables & vegetable jus

Old Fox burger (gfo) - 18
2x 4oz patties, bacon jam, onion mayonnaise, cheddar, tomato, gem lettuce, fries, slaw

Gnocchi (v/n) - 17
Wild mushroom, mushroom puree, crispy kale, walnuts

SIDES - 6

Sprouts, chestnuts & bacon (n)

Seasonal vegetables

Hand-cut chips

Fries

Garlic focaccia

House salad

SMALL PLATES

Mini fish and chips 11

Cheese burger 11

Pepperoni pizza 10

Gnocchi 10

*We are Allergy Aware, please inform waiting staff of any dietary requirements.
All food is cooked fresh, we appreciate your patience at busier times*

*V - Vegetarian, Ve - Vegan, GF - Gluten Free, GFO - Gluten Free Option,
N = Contains Nuts, DF - Dairy Free, DFO - Dairy Free Option, SE - Sesame*

Wine special

Ch. Cissac

Haut-Medoc 2019

Bordeaux 13.5%

55

Cocktails

Santa Spritz 14.50

Rhubarb & ginger
gin, prosecco,
cranberry juice, soda,
cranberries, rosemary

Old Fashioned 9

Bourbon whiskey,
angostura bitters,
sugar, water, orange
slice