



## STARTERS

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

**Soup of the day - 9**  
Warm bread, butter

**Buratta & bacon (gfo) - 11**  
Bacon jam, sweet potato, focaccia

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

**Beetroot cured salmon (gf/df/f) - 11**  
Green oil, lemon scented vegetables

**Onion Bhajis (gf/df/veo) - 7**  
Curry mayonnaise, coriander

## MAINS

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

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

**Pie of the Day - (See specials)**  
Buttery mash, seasonal greens, carrot purée, gravy

**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

**Thai green vegetable curry (ve/gfo) - 18**  
Basmati rice, poppadum, mango chutney

**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

**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

**Lychee Daiquiri 11**  
Lychee & coconut  
rum, Cointreau,  
sugar syrup, fresh  
mint, lime juice

**Old Fashioned 9**  
Bourbon whiskey,  
Angostura bitters,  
sugar syrup, orange  
slice

