



Dinner Menu

Spring 2026

Starters

- Bruschetta**, Tomato, Garlic, Basil & Olive Oil on Homemade Focaccia Toast 9.50
- Cured & Smoked Trout Ceasar Salad**, Toasted Croutons, Parmesan & Pickled Cucumber 10.50
- Smoked Duck Breast**, Asparagus, Crispy Hens Egg, Wild Garlic Aioli & Sour Cherry Jus 11.50
- Hand Picked Dressed Crab**, Cream Fraîche, Sourdough Crumpet & Crisp Apple 10.50
- Chickpea Borek**, Spiced Sesame Seed Dukkah, Pomegranate & Sumac Yoghurt 9.50
- Roast Chicken & Stuffing Terrine**, Tomato Chutney & Toasted Homemade Bread 9.50

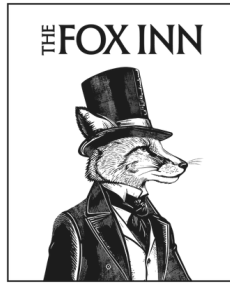
Mains

- Fish & Chips**, Hawkstone Battered Haddock, Triple Cooked Chips & Mushy Peas 19.90
- Steak & Stout Pie**, Chips or Mash Potato & Seasonal Vegetables 19.90
- Fox's Fish Pie**, Smoked Haddock, Salmon, King Prawns, Fish Cream Sauce, Parmesan Crusted Mash, Samphire, Green Beans & Spinach 21.90
- Pan Seared Seabass**, Heritage Tomato Salad, Roast Sweet Potato & Blood Orange Miso Dressing 22.90
- Chicken Kyiv**, Confit Garlic, Anchovy & Watercress Kiev, Roast Garlic Mash, Sautéed Asparagus & Fresh Pea Puree 20.90
- Porchetta**, Rolled Belly Pork with Wild Garlic & Pistachio Pesto, Pommes Dauphin, Sweet & Sour Peach Compote, Hispi Cabbage & Mustard Velouté 21.90
- Lamb Burger**, Kofta Spiced Lamb Patty, Braised Lamb Belly Scrumpet, Homemade Tzatziki, Pomegranate Mayonnaise, Crumbled Feta, Lettuce & Tomato in a Homemade Focaccia Bun, with Homemade Onion Rings, Triple Cooked Chips & House Dressed Salad 19.90
- Beef Shin Gnocchi**, Homemade Gnocchi, Braised Beef Shin Ragu, Parmesan & Homemade Garlic Bread 21.90

Sides

- Triple Cooked Chips 4.90 | Sweet Potato Fries 4.90 | Halloumi Fries 6.90 | Seasonal Vegetables 2.90 |
House Dressed Salad 3.90 | Onion Rings 4.90

**If you suffer from intolerances or allergens please speak to a member of staff before ordering
Vegetarian & Gluten Free Menus Available**



Dinner Menu

Gluten Free Spring 2026

Starters

- Cured & Smoked Trout Ceasar Salad**, Parmesan & Pickled Cucumber 10.50
Smoked Duck Breast, Asparagus, Fried Hens Egg & Wild Garlic Aioli 11.50
King Prawn & Crab Cocktail, Sriracha Marie Rose Sauce & Salad 10.50
Bruschetta, Tomato, Garlic, Basil & Olive Oil on Gluten Free Toast 9.50

Mains

- Fish & Chips**, Hawkstone Battered Haddock, Triple Cooked Chips & Mushy Peas 19.90
Fox's Fish Pie, Smoked Haddock, Salmon, King Prawns, Fish Cream Sauce, Parmesan Crusted Mash, Samphire, Green Beans & Spinach 21.90
Pan Seared Seabass, Heritage Tomato Salad, Roast Sweet Potato & Blood Orange Miso Dressing 22.90
Lamb Burger, Kofta Spiced Lamb Patty, Tzatziki, Crumbled Feta, Lettuce & Tomato in a Gluten Free Bread Bun, with Homemade Onion Rings, Triple Cooked Chips & House Dressed Salad 19.90
Beef Shin Gnocchi, Homemade Gnocchi, Braised Beef Shin Ragu, Parmesan & Homemade Garlic Bread 21.90

Sides

- Triple Cooked Chips 4.90 | Sweet Potato Fries 4.90 | Halloumi Fries 6.90 |
Seasonal Vegetables 2.90 | House Dressed Salad 3.90 | Onion Rings 4.90

Desserts

- Melting Chocolate Brownie**, Vanilla Ice Cream & Honeycomb 8.90
Affogato, Two Scoops Of Vanilla Ice Cream & Shot of Espresso Coffee 8.90