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CARTE MENU

AVAILABLE WEDNESDAY -
SATURDAY

THE
FOX
ST. BRIDES
MAJOR

SNACKS

HOUSE BREADS (VE) £5 COCKLE POPCORN £5 MARINATED OLIVES (VG) £5

OLD BAY SMOKED ALMONDS (VE, VG, GF) £5

TO START

CAULIFLOWER & CUMIN SOUP (VE,VGO, GFO) £9
cauliflower crisp, onion seed roll

CHICKEN LIVER PARFAIT (GFO) £10
brioche, beetroot chutney, candied walnuts

PAN SEARED SCALLOPS (GFO) £11
celeriac, pancetta, hazelnuts, crispy leeks

CRISPY PORK BELLY & BLACK PUDDING TERRINE £10
apple ketchup, dressed endive, apple, confit egg yolk

MAINS

CHICKEN SUPREME (GFO) £25
chorizo cassoulet, braised cavolo nero, confit garlic aioli

TORCHED MONKFISH £27
truffle gnocchi, mushroom broth, kale, walnut

BRAISED SHORT RIB (GFO) £28
steak & ale pie, glazed shallot, parmesan mash, jus

PAN SEARED HAKE (GFO) £26
prawn bisque risotto, mussels, crab, charred spring onion

RED ONION & WELSH RAREBIT TARTE TATIN (VE) £22
baby leek, celeriac fondant, gorwydd cheddar

SIDES

MISO GLAZED HISPI CABBAGE w/ sesame furikake, crispy onions (VE) £6

HAND CUT CHIPS (GFO, VE,VG) £5

HERITAGE CARROTS w/ Nduja, smoked yogurt, hazelnuts (GFO) £6

HAFOD MASHED POTATOES w/ hafod & chive gratin (GFO,VE) £6

(GF)- GLUTEN FREE (GFO)- GLUTEN FREE OPTION AVAILABLE (VE)- VEGETARIAN (VG)- VEGAN(VGO)- VEGAN OPTION AVAILABLE

Please let us know if you have any allergies or dietary requirements. Our dishes are made here and may contain trace ingredients.

All our dishes are all homemade therefore some items may be subject to availability