

A L A  
**CARTE MENU**

AVAILABLE WEDNESDAY -  
SATURDAY

THE  
**FOX**  
ST. BRIDES  
MAJOR

**SNACKS**

HOUSE BREADS to share (VE) £8

COCKLE POPCORN (GFO) £6

MARINATED OLIVES (VG) £6

**TO START**

LEEK & POTATO SOUP (GFO, VE, VGO) £9  
parmesan croutons, crispy leeks, red Leicester roll

DUCK LEG HASHBROWN (GFO) £11  
poached duck egg, duck fat hollandaise

PAN SEARED SCALLOPS (GFO) £11  
pea and ham purée, ham hock croquette, crispy prosciutto, lemon

MASTERSTOCK CHICKEN THIGHS £10  
pickled carrot, sesame, chillies, spring onions

**MAINS**

PORK TENDERLOIN (GF) £27  
confit garlic mash, braised pork belly, cider jus, leek soubise, apple salsa

CURRIED LAMB SHANK £29  
lentil dahl, bombay potatoes, yogurt

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

SEA TROUT (GFO) £25  
trout & shrimp farce, chive crust, beurre blanc, trout roe, courgette

HAZELNUT GNOCCHI (VE) £22  
wild garlic velouté, spinach, asparagus, ricotta, crispy capers

**SIDES**

SPRING GREEN CABBAGE w/ peas, pancetta (VEO, GF, VGO) £6

HAND CUT CHIPS (GF, VE, VG) £6

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

PINK FIR POTATOES w/ wild garlic pesto, rocket, parmesan (GF, VEO) £6

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(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