



2 COURSES £29

THE FOX CHRISTMAS MENU

3 COURSES £35

SNACKS all £5

HOUSE BREADS (VE) COCKLE POPCORN
MARINATED OLIVES (VG) OLD BAY SMOKED ALMONDS (VE,VG,GF)

STARTERS

SCALLOPS (£2 surcharge) (GFO)
Jerusalem artichoke velouté, black pudding, apple, hazelnuts

BAKED CAMEMBERT (to share) (VE)
Toasted bloomer, cheese twists, apricot chutney

CURRIED PARSNIP SOUP (VE, VGO, GFO)
Parsnip crisps, coriander, onion seed roll

SMOKED HADDOCK (GF)
Poached egg, lumpfish roe, hollandaise, samphire, preserved lemon

HAM HOCK SCOTCH EGG
Apple ketchup, dressed endive

MAINS

TURKEY BALLOTINE
Chestnut & cranberry stuffing, glazed swede, port jus, sage mash, duck fat carrot

SEA BREAM (GF)
Prawn bisque, crab cake, braised fennel, tenderstem

BRAISED SHORT RIB (GFO)
Steak & ale pie, glazed shallot, parmesan mash, jus

RED ONION & WELSH RAREBIT TARTE TATIN (VE)
Baby leek celeriac & potato presse, Gorwydd cheddar

TORCHED MONKFISH (GFO)
Truffle gnocchi, mushroom broth, kale, walnut

SIDES all £5.50

SAUTEED SPROUTS (VEO, VGO, GF)
Pancetta, chestnuts

CAULIFLOWER CHEESE (VEO)
Hafod cheddar, bacon

HONEY & THYME ROASTED CARROTS & PARSNIPS (VE, VGO, GF)

HAND CUT CHIPS (VE, VG, GF)

DESSERTS

PASSIONFRUIT TART (VE)
Limoncello chantilly

PLUM & APPLE CRUMBLE (VE, VGO, GFO)
Amaretto custard, toasted almonds

STICKY TOFFEE PUDDING (VE)
Butterscotch vanilla ice cream

CHOCOLATE ORANGE MARQUISE (VE, GF)
Torched orange, Cointreau, candied pistachio

CHEESEBOARD (£3 surcharge) (VE, GFO)
Honey roasted figs, walnuts, crackers

(GF)-Gluten Free (GFO)-Gluten Free Option (VE)-Vegetarian (VEO)-Vegetarian Option (VG)-Vegan (VGO)-Vegan Option

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

