



THE FOX
AND HOUNDS
COUNTRY INN & DINING

MENU

Snacks & Sharers

Home Marinated Olives - 4

Home Roasted Nuts – 2.5

Bread with Netherend Farm Butter – 2.5

Salt Cod Fishcakes, Roast Garlic Aioli - 4

FFC (Fox's Fried Chicken!) BBQ Sauce - 4

Parmesan Polenta Chips, Harissa Mayo - 3.5

Starters

Homemade Soup - See our chalkboard for details

Roast Heritage Beetroot, Goat's Curd, Pearl Barley, Hazelnut Dressing - 6

Ham Hock & Confit Chicken Terrine, Red Onion Jam, Pickled Carrots, Bacon Crumb - 7

Smoked Mackerel Rilette, Pickled Cucumber, Apple, Sourdough - 7

Mains

Pan Fried Stonebass, Autumn Ratatouille, Samphire, Tomato & Herb Consomme - 19

Roast Squash Linguine, Spinach, Sage, Pumpkin Seeds, Parmesan - 11

Roast Welsh Lamb Rump, Puy Lentils, Lamb Shoulder, Carrot, Pickled Red Cabbage - 17

Beer Battered Market Fish & Triple Cooked Chips, Crushed Peas, Tartare Sauce - See chalkboard

Honey Mustard Roast Ham, Fried Duck Egg, Triple Cooked Chips, Pineapple Pickle - 11

Hand Pressed Beef Burger, Welsh Cheddar, Dill Pickle, Burger Sauce, Fries, Aioli - 12

Smoked Chicken Caesar Salad, Baby Gem Lettuce, Egg, Parmesan - 10

Please see our chalkboard for today's Steaks and Specials

Puddings

Blackberry Mousse, Green Apple Sorbet, Honeycomb - 6

Sticky Toffee Pudding, Stem Ginger Ice Cream - 6

Chocolate Mousse, Black Cherry Sorbet, Chocolate Tuile - 6

Vanilla Cheesecake, Raspberry Compote, White Peach Sorbet - 6

Artisan Welsh Cheeses – Homemade Chutney, Grapes, Celery, Biscuits - 7

Selection of Ice Creams & Sorbets - 1.5 Per Scoop

All our food is lovingly prepared in house.

If you have any dietary requirements or food intolerances, please advise a member of staff.