



THE FOX HOLE

SNACKS

- Marinated olives:** seasonal herbs (v,gf) 5
- Spiced nuts:** cashews, almonds, walnuts, house spice mix (v,gf) 5
- Hummus:** toasted bread (v,gfo) 8
- Loaded hummus:** Pulled lamb or haloumi (vo,gfo) +4
- Edamame:** Rock salt (v,gf) 9
- Pork buns:** Two fluffy buns 9
- Cheesy garlic bread:** garlic and herb butter, parmesan (v) 10
- Arancini:** white and porcini mushrooms, garlic aioli (v) 12
- Scotch egg:** truffle mayonnaise 13
- House cured salmon:** tahini and yoghurt dressing, lavosh (gfo) 16

PLATES

- Two cheese Welsh rarebit:** open melt of ham, cheese and lager sauce, piccalilli (gfo) 14
- Dumplings:** duck, pork, prawn, prawn & chive, prawn & snow pea, scallop, vegetarian 2.5
- Mixed dumplings:** Chef's selection of 7, chilli sauce (vo) 15
- Haloumi and watermelon bowl:** rocket, walnuts, balsamic glaze, honey (v,gf) 16
- Pie, mash and mushy peas :** beef & Burgundy, chicken & leek, Moroccan chickpea (vo) 16
- Pulled lamb bun:** rocket, cornichons, barbecue sauce, chips 18
- Crispy lamb parcel:** pulled lamb in panko crumbs, mash, eggplant and tomato sauce 24
- Steamed Atlantic salmon:** mash, wilted seasonal greens, herb butter 28

BOARDS

- Cheese:** Crackers, dried fruit, quince paste, 2,3 or 4 cheeses (v,gf) 25/34/44
- Meat:** Sopressa, ham, bresaola, hummus, olives, cornichons, toast (gfo) 25/43
- Ploughman:** Pork pie, ham, cheddar, Branston pickle, relish, cornichons, sourdough 29

As all of our food is prepared in the same kitchen we are unable to guarantee that any item is completely free of gluten or other allergens