



THE FOX HOLE

SAMPLE EVENING MENU

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
- Edamame:** rock salt (v,gf) 9
- Pork buns:** two fluffy buns 9
- Chips:** rosemary salt, mayo 9.5
- Cheesy garlic bread:** garlic and herb butter, fresh parmesan (v) 10
- Arancini:** white and porcini mushrooms, garlic aioli (v) 12
- Scotch egg:** truffle mayonnaise 13
- Dumplings:** duck, pork, prawn, prawn & chive, prawn & snow pea, scallop, vegetarian 2.5

PLATES

- Honey and cumin roasted pumpkin:** brown rice, marinated goats feta, toasted pepitas (v, gf) 14
- Mixed dumplings:** chef's selection of seven, chilli sauce (vo) 16
- Pie, mash and mushy peas:** beef & Burgundy, chicken & leek, Moroccan chickpea (vo) 17
- Slow cooked lamb ragout:** spiced couscous, harissa yoghurt, mint 17.5

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, small or large (gfo) 25/43
- Ploughman:** pork pie, ham, Cheddar, Branston pickle, relish, cornichons, sourdough 29