

# Fox & Hounds

## December Menu

### Preprandials...

Homemade Bread, Butter, Homemade Butter, Olive Tapenade £2pp  
Green Sicilian Olives £3.50  
'F & H' Bloody Mary £5.50

### To Start...

Soup of the Day, Homemade Bread £6  
Steamed Mussels, Spicy Satay Sauce, Coconut Flatbread £8.75  
Local Game & Black Pudding Scotch Egg, Winter Slaw, Bacon Jam £8  
Gnocchi, Roast Artichokes, Spinach, Wild Mushrooms, Hazelnut Aioli, Crispy Kale £8.50  
Spiced Pheasant Faggots, Aloo Gobi, Mint Yoghurt £8.50

### To Follow...

Dry Aged Sirloin Steak, Triple Cooked Chips, Onion Rings, Peppercorn Sauce, Watercress £25.50  
Fillets of Plaice, Mussel & Saffron Risotto, Fennel, Lemon Dressing £17.25  
Pheasant Schnitzel, Fried Egg, Roast Garlic & Herb Mash, Sauce Gribiche £16.50  
Parsnip, Leek & Shropshire Blue Cheese Oat Crumble, Braised Red Cabbage £13  
Calves Liver, Pan Haggerty Potatoes, Salsa Verde, Creamed Brussel Sprouts & Bacon £17.75  
'F & H' Fish Pie, Chive Mash, Caramelised Sprouts, Chestnuts, Crab Butter £15.50  
Venison Loin, Braised Shoulder Mini Suet Pudding, Parsnips, Artichokes, Kale, Shallots, Blackberries, Red Wine Jus £24.75

### To Accompany...

Triple Cooked Chips, Creamy Mash, House Salad, Seasonal Greens £3.00 each

### To Finish...

Black Forest Baked Alaska £7.50  
Warm Pecan Pie, Christmas Pudding Ice Cream £7  
Dark Chocolate Mousse, Honey Sponge, Clementine Compote, Orange Curd, Chocolate Sorbet £7.25  
Eggnog Crème Brûlée, Shortbread £6.75  
Artisan Cheese Board, Quince, Biscuits £9/£12

*If you have any allergens or dislikes please inform one of the team immediately, we will make every effort to accommodate.  
Please also note that all game may contain shot. All meat & game are cooked med rare unless requested otherwise.*