



•THE FOX & HOUNDS•

**THURSDAY 12<sup>TH</sup> SEPTEMBER 2019**

**HOUSE APERITIF PINK PORT FIZZ 7.5**

SALTED MARCONA ALMONDS 3- OLIVE COCKTAIL MIX 3-

Fish soup, rouille, gruyere & croutons	8-
Grilled goats cheese salad, radish, figs, olives & heritage tomatoes	8-
Breasola, ripe melon, rocket, parmesan & olive oil	8.5
Whipped smoked cods roe, radish & sour dough toast	7-
Plaice goujons & tartare sauce	7.5
Crab taco, guacamole, mango salsa, sour cream & Sriracha chilli sauce	8- (each)
<i>*£1 from each crab taco sale will be donated to the Teens Unite charity – please ask for more details</i>	
Buffalo ricotta & red wine braised Swiss chard ravioli, hazelnut pesto & pecorino	8-   17-
Tagliatelle, tiger prawns, chilli, garlic & parsley	9-   18-
Black pudding from Normandy, sautéed mushrooms & a fried egg	9-
Duck rillettes, pickles & sour dough toast	8-

◆◆◆◆◆◆◆◆ FROM THE JOSPER CHARCOAL OVEN ◆◆◆◆◆◆◆◆

Squid & Thai style coriander, lime & green chilli dressing	8.5
West Mersea skate wing, spinach & brown shrimps	17-
Old sport pork chop, mash, Savoy cabbage & burnt apple sauce	18-
English Hereford rib eye fillet (250g)	25-
English Shorthorn bone in rib (340g)	28-
Scotch Angus chateaubriand for 2 (550g)	64-

OUR STEAKS ARE DRY AGED FROM NATIVE RARE BREED CATTLE, SERVED WITH CHIPS & BEARNAISE



Dressed crab, chopped egg, mayonnaise, green salad & new potatoes	19-
Roast fillet of cod, ratatouille, rocket & salsa verde	18-
Limousin veal escalope, spinach, capers, sage & a fried egg	17-
Parma ham wrapped Guinea fowl breast, gratin dauphinoise, girolles & greens	18-
Open faced steak sandwich, tomato relish, crispy onions, chips & fried egg	15-
Calf's liver persillade & duck fat potato cake	19-

BUTTERED SPINACH. FRENCH BEANS, CHILLI & GARLIC. MASHED POTATOES. CHIPS. EXTRA BREAD. 3.95

Strawberry & blackberry mess	7.5
Greengage plum & almond tart & crème fraiche	7.5
Flourless chocolate cake, Griottine cherries & crème fraiche	8-
Pannacotta & raspberries	8-
Plate of French cheeses, chutney & biscuits	9.5
Ice cream (per scoop) CHOCOLATE. SALTED CARAMEL. RICOTTA & SOUR CHERRY.	2.5

RASPBERRY SORBET.

MONBAZILLAC

PEDRO XIMENEZ

ADNAMS RESERVE RUBY

FRANCE | 5.95

JEREZ, SPAIN | 5.50

PORT | 4.95

**AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO THE BILL AT YOUR DISCRETION**