

# THE FOX INN - SUNDAY BEST



## WHILE YOU WAIT & SMALL PLATES

**Artisan Bread** with Balsamic Vinegar & Olive Oil £5.45 V  
**Chefs soup of the day** with toasted seeds £6.45  
**Truffle Mac 'n' cheese bite** with spicy Chilli & Tomato Jam £6.50 V  
**Monkfish Scampi** Korean spiced with Kimchi £7.00  
**Crispy fried whitebait** - garlic, lemon alioli £6.50  
**Salt & Pepper Squid** with wasabinaise £7.95  
**Orchard pig cider braised ham terrine-** piccalilli, saffron pickles & toasted ciabatta £7.95

**SUNDAY ROASTS** all served with roasted root veg, cauli cheese, sauté greens, giant Yorkshire pudding\_(made by Paul), goose fat roasties & our homemade roast jus.

**Roast Rump of Dexter Beef** £15.95  
**Pan Roast Corn Fed Chicken Supreme** £13.95  
**Roast Leg of Marsh Lamb** £14.95  
**Spinach & Falafel** £12.50 V  
**Mixed Meat** combination of Beef, Chicken, Lamb & Mac £17.95

## OTHER DISHES

**Wild mushroom and beef cheek ragu-** pappardelle pasta-parmesan mascarpone £14.95  
**8oz 100% Beef burger** topped with Bacon and mature Taw Valley cheese, served with a burger relish dip £11.95  
**Parmesan & Black Truffle Mac 'n' Cheese** £ 11.95 V  
**Fish & Chips** battered Haddock with triple cooked Chips, garden Peas & homemade Tartare sauce £12.95  
**Whole rack of Gloucester Old Spot Ribs** with Truffle fries & jalapeno slaw £17.95  
**Caesar salad** - crisp baby gem - bacon lardons - fried whitebait - parmesan - grilled chicken £13.95

## DESSERTS

**Vanilla crème Brulee**  
**Tiramisu**  
**Apple, & Rhubarb crumble**  
**Sticky toffee pudding**  
**Vanilla and chocolate bread pudding**

## CHEESE

**£12.95**

**Choose 3 or try all 5.**  
Black bomber Cheddar,  
Reblochon, Oxford Blue  
Cornish Brie

All our dishes are cooked and made to order. At busy times some dishes may be unavailable and are all subject to availability V = vegetarian. Please make our team aware of any allergies and they can inform you of allergens in the dishes and advise if the dish is suitable for you.

**Follow us on Instagram @thefoxox13 and Like us on Facebook & check in.**

**If you have any feedback please let us know in person or by email : [info@thefoxsteventon.co.uk](mailto:info@thefoxsteventon.co.uk)**