

# FOXLOW

Ortiz anchovy crisps 4  
goat's butter

Sourdough bread (v) 3.5  
butter or oil

## STARTERS

<b>Kale, avocado &amp; herb salad (ve)</b> roast carrots, toasted seeds	6.5/9	<b>Salmon crudo</b> cured with lime, soy, chilli & fresh ginger	8
<b>Burrata, spelt &amp; basil</b> from London dairy La Latteria	8.5	<b>Pork &amp; fennel meatballs</b> with tomato sauce	7.5
<b>Five pepper Brixham squid</b> with devilled mayonnaise	8.5	<b>Rare breed spare ribs</b> slow-cooked with green slaw	8.5

## MAINS

### GRILL

Our properly free-range chicken & grass-fed beef are lovingly reared on the very best small British farms.

For larger steak cuts, please ask your waiter.

<b>Oven roasted hake</b>	15
braised fennel, cauliflower, gremolata & capers	
<b>Whole royal sea bream</b>	14.5
served with either fries, green salad or apple & fennel slaw	
<b>Flat iron</b>	15.5
served with either fries, green salad or apple & fennel slaw	
<b>Ribeye or sirloin</b>	24.5
served with either fries, green salad or apple & fennel slaw add béarnaise or peppercorn 2	

### BURGERS

**BRUNCH BURGER** 10  
fried eggs, bacon, sausage patty, Oglesfield,  
tomato & mushroom

**CHICKEN BURGER & FRIES** 14  
add avocado 2 bacon 2.5 kimchi 2

**FOXLOW BURGER & FRIES** 13.5  
dry-aged beef patty, Oglesfield  
add avocado 2 bacon 2.5 kimchi 2

**DOUBLE BACON CHEESE BURGER & FRIES** 13.5  
two dry-aged beef patties, streaky bacon  
& American cheese

### BOTTOMLESS

served until 4pm  
1.5hr time limit applies

**BLOODY MARY** 14.5  
vodka, tomato juice, house spice mix, lemon

**BUBBLES** 18

**FILTER COFFEE** 3

### BRUNCH

<b>Fried chicken, egg &amp; croissant waffle</b>	14
Merrifield Farm chicken, sausage gravy	
<b>Steak &amp; eggs</b>	15.5
rump, spice-roasted tomato & eggs any way	
<b>Avocado chilli &amp; lime on toast (ve)</b>	8
add eggs 2.5 bacon 2.5 smoked salmon 4	

### VEGAN & VEGETARIAN

<b>Spice-roasted cauliflower (ve)</b>	10.5
chickpeas, wilted spinach & curried aubergine sauce	
<b>Anglum with pink kale slaw (v)</b>	11
fried London 'halloumi', yoghurt, ginger & lime dressing	
<b>Baked aubergine with herb crumb (v)</b>	11
harissa yoghurt & St Swithins chilli cheese	

## SIDES

<b>Fries</b>	3.5	<b>Spring greens</b> lemon & garlic (ve)	3.5
<b>Rosemary roasted sweet potato wedges (v)</b>	4	<b>Mushrooms</b> tarragon gravy (ve)	5
<b>Broccoli</b> garlic & lemon (ve)	4.5	<b>Chilli mac 'n' cheese (v)</b>	5.5

### B.Y.O

#### TUESDAYS

Bring as many bottles of wine as you can carry. Free corkage on the lot

### 5 O'CLOCK DROP

#### HOURS

Why restrict happy to an hour?  
At 5 every day we drop select cocktail prices until 7

### ROAST

#### SUNDAYS

Slow-roast beef 18.5  
Roast chicken 17.5  
served with all the trimmings  
from 12pm until we run out

# WINES

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## SPARKLING

125ml / btl

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**Nino Franco, Primo Brut Prosecco** (ve) 6 / 30

11.5% | Veneto, Italy - NV

**De Nauroy Brut Reserve** (ve) 9 / 47

12% | Champagne, France - NV

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## SHERRY

100ml / btl

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**Manzanilla 'Gabriela', M Sanchez Ayala** 5 / 32

15% | Jerez, Spain - NV

**Oloroso 'Gobernador', Emilio Hidalgo** 5.5 / 35

15% | Jerez, Spain - NV

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## ROSÉ & ORANGE

125ml / 375ml / btl

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**Grenache | Bergerie de la Bastide** (ve) 4.5 / 11 / 19

12% | Languedoc, France 2017

**Catarratto | Baglio Bianco** (ve) 35

12% | Sicily, Italy 2018

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## WHITES

125ml / 375ml / btl

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**Trebbiano | Nespolino Bianco IGT** (ve) 4.5 / 11 / 19

11.5% | Emilia-Romagna, Italy - NV

**Catarratto | Normanno Ciello** (ve) 22

12.5% | Sicily, Italy - 2018

**Chenin Blanc | The Winery of Good Hope** (ve) 26

12% | Stellenbosch, South Africa - 2018

**Riesling | Jean Biecher** (ve) 5 / 14 / 28

12% | Alsace, France - 2017

**Picpoul | Cap Cette** (ve) 29

13% | Languedoc, France - 2017

**Chardonnay | Viña Morande Naciente** (ve) 5.5 / 16 / 32

12.5% | Casablanca, Chile - 2017

**Chardonnay | Les Cottes** (ve) 33

12.5% | Languedoc, France - 2016

**Garnacha Blanca | Reverte** (ve) 6 / 17 / 34

13.5% | Navarra, Spain - 2016

**Grüner Veltliner | Arndorfer Handcrafted** (ve) 6.5 / 18 / 36

12% abv | Kamptal, Austria - 2018

**Albarino | Terras Gauda San Campio** (ve) 40

12.5% | Rias Baixas, Spain - 2017

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## REDS

125ml / 375ml / btl

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**Sangiovese | Nespolino Rosso IGT** (ve) 4.5 / 11 / 19

12% | Emilia-Romagna, Italy - NV

**Carignan Blend | La Troubadour** (ve) 21

12% | Pays d'Oc, France - 2017

**Barbera | Alasia** (ve) 24

13.5% | Piedmont, Italy - 2017

**Bobal | Academia de los Nocturnos** (ve) 25

12.5% | Valencia, Spain - 2017

**Shiraz | 'Samurai' Free Run Juice** (ve) 5 / 14 / 28

14% | Southern Australia, Australia - 2018

**Cabernet Sauvignon | Metic** (ve) 5.5 / 16 / 32

14% | Colchagua Valley, Chile - 2018

**Mencia | Petit Pittacum** (ve) 32

13.5% | Bierzo, Spain - 2017

**Tannat | Les Trois Chevaliers** (ve) 6 / 17 / 34

14% | Languedoc, France - 2014

**Merlot Blend | Château Turon La Croix** 35

13.5% | Bordeaux, France - 2010

**'Macrame' Primitivo | I Pastino** (ve) 37

14% | Puglia, Italy - 2016

**Tempranillo | Hacienda Grimon Crianza** (ve) 6.5 / 19 / 38

14% | Rioja, Spain - 2015

**Pinot Noir | Sileni Cellar Selection** 38

12% | Hawkes Bay, New Zealand - 2017

**Malbec | Tomero** 7 / 20 / 40

14% | Mendoza, Argentina - 2015

**Grenache-Syrah | La Ligere** 41

13% | Cotes-du-Rhone, France - 2016

**Pinot Noir | Vignobles Guillaume** 43

12.5% | Burgogne-Franche-Comté, France - 2015

**Shiraz Blend | Radford Dale Black Rock** (ve) 45

13.5% | Swartland, South Africa - 2015

**Corvina Blend | Antonio Fattori Valpolicella Ripasso** (ve) 48

15% | Veneto, Italy - 2017

**Baga | Dirk Niepoort 'Nat Cool' 1l** (ve) 51

12% | Bairrada, Portugal - 2016