

FOXLOW

Ortiz anchovy crisps 4
goat's butter

Sourdough bread (v or ve) 3.5
butter or oil

STARTERS

| | | | |
|--|-------|--|-----|
| Kale, avocado & herb salad (ve) roast carrots, toasted seeds | 6.5/9 | Five pepper Brixham squid with devilled mayonnaise | 8.5 |
| Carrot hummus (ve) carrot top pesto & sourdough | 5.5 | Salmon crudo cured with lime, soy, chilli & fresh ginger | 8 |
| Chantenay carrot salad (v) labneh & wild garlic pesto | 6.5 | Pork & fennel meatballs with tomato sauce | 7.5 |
| Burrata, spelt & basil from London dairy La Latteria | 8.5 | Rare breed spare ribs slow-cooked with green slaw | 8.5 |

MAINS

VEGAN & VEGETARIAN

| | |
|---|------|
| Spice-roasted cauliflower (ve) chickpeas, wilted spinach & curried aubergine sauce | 10.5 |
| Puy lentils & roasted celeriac (ve) mushrooms & red wine gravy | 10.5 |
| Anglum with pink kale slaw (v) fried London 'halloumi', yoghurt, ginger & lime dressing | 11 |
| Baked aubergine with herb crumb (v) harissa yoghurt & St Swithins chilli cheese | 11 |



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

GRILL

Our properly free-range chicken, pork & grass-fed beef are lovingly reared on the very best small British farms.
For larger steak cuts, please ask your waiter.

| | | |
|--|--------------------------------------|---------------------|
| Merrifield Farm chicken 16 spelt, garlic leaf and preserved lemon | Whole royal sea bream 14.5 | Sirloin 24.5 |
| Oven roasted hake 15 braised fennel, cauliflower, gremolata & capers | Dingley Dell pork ribeye 14.5 | Ribeye 24.5 |
| | Flat iron steak 15.5 | |

add **béarnaise** or **peppercorn** 2
Served with either fries, green salad or apple & fennel slaw

BURGERS & FRIED CHICKEN

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|--|
| DOUBLE BACON CHEESEBURGER 13.5 dry cured streaky bacon & American cheese |
| CHICKEN BURGER & FRIES 14 add avocado 2 bacon 2.5 kimchi 2 |
| FRIED CHICKEN 9 for three drumsticks apple & fennel slaw, habanero vinegar extra drumsticks 3 each |

SIDES

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

B.Y.O

TUESDAYS

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



BOTTOMLESS

HOURS

Bottomless Bloody Marys or prosecco when you join us for brunch

ROAST

SUNDAYS

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

WINES

SPARKLING

125ml / btl

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

11.5% | Veneto, Italy - NV

De Nauroy Brut Reserve (ve) 9 / 47

12% | Champagne, France - NV

SHERRY

100ml / btl

Manzanilla 'Gabriela', M Sanchez Ayala 5 / 32

15% | Jerez, Spain - NV

Oloroso 'Gobernador', Emilio Hidalgo 5.5 / 35

15% | Jerez, Spain - NV

ROSÉ & ORANGE

125ml / 375ml / btl

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

12% | Languedoc, France 2017

Catarratto | Baglio Bianco (ve) 35

12% | Sicily, Italy 2018

WHITES

125ml / 375ml / btl

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

REDS

125ml / 375ml / btl

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