

# FOXLOW

Ortiz anchovy crisps 4  
goat's butter

Sourdough bread (v or ve) 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

### VEGAN & VEGETARIAN

<b>Spice-roasted cauliflower (ve)</b> chickpeas, wilted spinach & curried aubergine sauce	10.5
<b>Avocado chilli &amp; lime on toast (ve)</b> add eggs 2.5	8
<b>Anglum with pink kale slaw (v)</b> fried London 'halloumi', yoghurt, ginger & lime dressing	11
<b>Baked aubergine with herb crumb (v)</b> 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 & grass-fed beef are lovingly reared on the very best small British farms.  
**For larger steak cuts, please ask your waiter.**

<b>Fried chicken, egg &amp; croissant waffle</b> Merrifield Farm chicken, sausage gravy	14	<b>Steak &amp; eggs</b> rump, spice-roasted tomato & eggs any way	15.5
<b>House-cured Scottish salmon</b> saffron-roasted fennel & new potatoes	15	<b>Ribeye or sirloin</b> served with either fries, green salad or apple & fennel slaw add béarnaise or peppercorn 2	24.5
<b>Whole royal sea bream</b> served with either fries, green salad or apple & fennel slaw	14.5		

### BURGERS

<b>BRUNCH BURGER</b> 10 fried eggs, bacon, sausage patty, Oglesfield, tomato & mushroom
<b>CHICKEN BURGER &amp; FRIES</b> 14 add avocado 2    bacon 2.5    kimchi 2
<b>DOUBLE BACON CHEESE BURGER &amp; FRIES</b> 13.5 two dry-aged beef patties, streaky bacon & American cheese

### SIDES

<b>Fries (ve)</b>	3.5
<b>Roasted carrots (ve)</b>	4.5
<b>Broccoli garlic &amp; lemon (ve)</b>	4.5
<b>Baked Jerusalem artichokes</b> thyme & whey butter (v)	4.5
<b>Mushrooms</b> tarragon gravy (ve)	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



### 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

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## SPARKLING

125ml / btl

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

11.5% | Veneto, Italy - NV

**Pannier Brut** (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

125ml / 375ml / btl

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

12% | Languedoc, France 2017

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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

**Cataratto | 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) 5.3 / 15 / 29

13% | Languedoc, France - 2017

**Pinot Grigio | Gregoris** (ve) 30

12.5% | Veneto, Italy - 2017

**Sauvignon Blanc | Cédric Allion** (ve) 5.5 / 16 / 31

12% | Loire Valley, France - 2017

**Chardonnay | Les Cottes** (ve) 6 / 17 / 33

12.5% | Languedoc, France - 2016

**Trebbiano | Saladini Pilastris Falerio** (ve) 32

13% | Marche, Italy - 2017

**Bacchus Blend | Knightor Carpe Diem** (ve) 38

11.5% abv | Cornwall, England - 2014

**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

**Cabernet Blend | Domaine du Haut Bourg** (ve) 26

12% | Loire Valley, France - 2016

**Tempranillo | Gran Cerdo** (ve) 27

13% | Rioja Alta, Spain - 2018

**Pinot Noir | Les Nuages** 5 / 15 / 28

13% | Loire Valley, France - 2017

**Tannat | Les Trois Chevaliers** (ve) 6 / 17 / 31

14% | Languedoc, France - 2014

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

13.5% | Bierzo, Spain - 2017

**Nero d'Avola | Terra Firma** (ve) 33

14% | Sicily, Italy - 2017

**Sangiovese | Saladini Pilastris** (ve) 6.5 / 17 / 34

13% | Marche, Italy - 2017

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

13.5% | Bordeaux, France - 2010

**Tempranillo | Hacienda Grimon Crianza** (ve) 6.8 / 19 / 36

14% | Rioja, Spain - 2015

**Pinot Noir | Sileni Cellar Selection** 38

12% | Hawkes Bay, New Zealand - 2017

**Malbec | Tomero** 7 / 20 / 39

14% | Mendoza, Argentina - 2015

**Grenache | Haut d'Acantalys** 40

14.5% | Rhone Valley, France - 2016

**Pinot Noir | Vignobles Guillaume** 41

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

**Shiraz Blend | Radford Dale Black Rock** (ve) 44

13.5% | Swartland, South Africa - 2015

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

15% | Veneto, Italy - 2017

**Baga | Dirk Niepoort 'Nat Cool' 11** (ve) 51

12% | Bairrada, Portugal - 2016