

FOXLOW

Ortiz anchovy crisps 4
goat's butter

Sourdough bread (v) 3.5
butter or oil

STARTERS

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

House-cured Scottish salmon saffron-roasted fennel & new potatoes	15
Whole royal sea bream served with either fries, green salad or apple & fennel slaw	14.5
Flat iron served with either fries, green salad or apple & fennel slaw	15.5
Ribeye or sirloin served with either fries, green salad or apple & fennel slaw add béarnaise or peppercorn 2	24.5

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 or Stilton
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

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

VEGAN & VEGETARIAN

Spice-roasted cauliflower (ve) chickpeas, wilted spinach & curried aubergine sauce	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

SIDES

Fries	3.5	Baked Jerusalem artichokes thyme & whey butter (v)	4.5
Roasted carrots (ve)	4.5	Mushrooms tarragon gravy (ve)	5
Broccoli garlic & lemon (ve)	4.5	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

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

SPARKLING

125ml / btl

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

11.5% | Veneto, Italy - NV

Pannier Brut (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

125ml / 375ml / btl

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

12% | Languedoc, France 2017

WHITES

125ml / 375ml / btl

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

11.5% | Emilia-Romagna, Italy - NV

Cataratto | Normanno Ciello (ve) 22

12.5% | Sicily, Italy - 2017

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

12% | Stellenbosch, South Africa - 2017

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

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

Cabernet Blend | Domaine du Haut Bourg (ve) 26

12% | Loire Valley, France - 2015

Tempranillo | Gran Cerdo (ve) 27

13% | Rioja Alta, Spain - 2017

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 - 2016

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 - 2013

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 - 2016

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

12% | Bairrada, Portugal - 2016