



THE FOX HOLE EVENING MENU

SNACKS

Marinated olives: seasonal herbs, chilli (v,gf) **5**

Spiced nuts: cashews, almonds, walnuts, house spice mix (v,gf) **5**

Pork buns: two fluffy buns **9**

Chips: rosemary salt, garlic aioli (v,gf) **9.5**

Edamame: garlic, chili, rock salt (v,gf) **10**

Garlic and herb bread: butter, fresh parmesan (v) **10**

Arancini: white and porcini mushrooms, truffle mayonnaise, fresh parmesan (v) **12**

Scotch egg: truffle mayonnaise **13**

Dumplings: duck, pork, prawn, prawn & chive, vegetarian **2.5**

PLATES

Tomato salad: bocconcini, basil, olive oil, balsamic glaze (v) **16**

Loaded fries: chilli con carne, cheese, sour cream, chives **17**

Crispy chicken brioche burger: leaves, cheese, siracha mayonnaise, side of chips **21**

Pork belly: green apple, shaved fennel, rocket, roasted chats **22**

BOARDS

Baked brie: walnuts, cranberries, honey, rosemary, crackers (v,gfo) **18.5**

Cheese: crackers, dried fruit, quince paste, 2,3 or 4 cheeses (v,gfo) **25/34/44**

Meat: sopressa, ham, bresaola, hummus, olives, cornichons, toast, small or large (gfo) **25/43**

Ploughman: pork pie, ham, Cheddar, Branston pickle, relish, cornichons, sourdough **29**

All our food is prepared in the same kitchen, so we are not able to guarantee that items are completely free of allergens.