

THE FOX AUTUMN MENU 2026

A celebration of locally sourced ingredients and seasonal flavours



WHILE YOU CHOOSE

WARM HOMEMADE FOCACCIA olive oil and balsamic vinegar 6.45 (V) (VGNA) (DA)

PROCTOR'S HONEY AND MUSTARD GLAZED SLICED SAUSAGES WITH CHARGRILLED FOCACCIA 6.45 (DA) (GA)

CRISPY WHITEBAIT with salad garnish and tartare sauce 7.95 (DA)

MIXED OLIVES 4.95 (V) (VGNA) (DA) (GA)

GARLIC FOCACCIA 3.45 (V)

STARTERS

SOUP OF THE DAY with focaccia bread 7.45 (DA) (GA)

BEER BATTERED BRIE With a dried cranberry and walnut salad and sweet balsamic dressing £8.45 (V) (GA)

SMOKED MACKEREL PATE With a beetroot and celeriac slaw and chargrilled ciabatta 8.95 (GA)

SALT AND CHILLI PORK BELLY AND KING PRAWNS With Asian style slaw and prawn crackers 9.45 (DA) (GA)

WILD MUSHROOM ARANCINI On a creamy leek sauce topped with parmesan 8.95 | 16.95 Main (V)

HOMEMADE JUMBO NACHOS crispy nachos topped with melted cheese, served with sour cream and salsa (vegan cheese available) 7.95 / 14.95 (V) (VGNA) (DA) | add guacamole 1.00 add jalapenos 0.50 add chilli jam 1.95

MAIN COURSES

SIRLOIN STEAK served with chips, grilled tomato, field mushroom and creamy peppercorn sauce 30.95 (DA) (GA)

VENISON HAUNCH STEAK With chestnut bubble and squeak, creamed celeriac & cabbage, roast carrots, and a bacon, red wine and mushroom sauce 25.95 (GA)

STEAK, ALE & MUSHROOM PIE topped with puff pastry, with creamy mash, vegetables and gravy 21.95 | Small 15.95 (DA) (GA)

FOX GRILL CLASSICS

CAJUN CHICKEN butterflied chicken breast coated in Cajun spices, with chips, salad and coleslaw 18.95 | Small 12.95 (DA) (GA) | add Monterey Jack cheese 1.00 | | add brioche bun 1.00

CHARGRILLED STEAK BURGER 6oz Aberdeen Angus steak burger, served with chips and homemade burger sauce 18.45 | add bacon 1.50 | add Monterey Jack cheese 1.00 | add extra patty 4.00 | add onion rings 4.00 (DA) (GA)

CHARGRILLED COLNE VALLEY LAMB CHOPS with lyonnaise potatoes, a fricassee of creamy peas, spinach, and roasted baby onions, honey roasted carrots and lamb gravy 24.95 | Small 18.95 (GA)

FILLET OF SCOTTISH SALMON With creamy crab and prawn linguine, baby spinach, leeks and courgettes 22.95

WHOLETAIL SCAMPI With chips, peas, and tartare sauce 17.95 | Small 12.95 (V)

ADNAMS BEER BATTERED FISH AND CHIPS Haddock fillet served with chips, peas and tartare sauce 19.45 | Small 15.45 (V) (DA) (GA)

NOT JUST FOR VEGGIES

MARGHERITA PIZZA Tomato base topped with mozzarella and cheddar 16.95 – Add sweet peppers & goat's cheese 2.95 (V)

HALLOUMI SCHNITZEL BURGER fried in a rosemary crumb in a brioche bun, with chargrilled peppers, sundried tomato and lettuce, served with chips and garlic and chive mayo 18.95 (V) (GA)

BUTTERNUT SQUASH RAVIOLI In a creamy sage and roasted onion sauce, topped with roasted butternut squash served with garlic bread 18.95 (V) | Vegan alternative - Butternut Squash risotto (V) (VGNA) (DA)

ALLERGENS & INTOLERANCE

Please speak to a member of staff if you have any allergies, intolerance's or require information about our ingredients.

(V) Vegetarian (VGNA) Vegan Adaptable (DA) Dairy Adaptable (GA) Gluten Adaptable

As we offer menu items containing all major allergens, please be advised that traces of all allergens may be found in any of our dishes.

Adaptable dish means the dish can be adapted to suit your dietary requirements. Please advise us if you require your dish adapting.

ON THE SIDE

CHIPS 4.25 (V) (VGNA) (DA) (GA) | add cheese 1.25 | SIDE SALAD 3.00 (V) (VGNA) (DA) (GA) | GARLIC FOCACCIA 3.45 (V) |
ONION RINGS 4.00 (V) (DA) | COLESLAW 1.95 (V) (DA) (GA)

DESSERTS

OUR FAVOURITES

LIMONCELLO PANNA COTTA Creamy panna cotta finished with dried raspberries, raspberry compote and crushed meringue 8.95 (GA)

MINT CHOCOLATE CHEESECAKE With minted Chantilly cream and chocolate sauce 8.95

APPLE AND BLACKBERRY CRUMBLE with hot vanilla custard 8.95 | Small 5.95 (V) (VGNA) (DA) (GA)

STICKY TOFFEE PUDDING with toffee sauce and vanilla ice cream 8.95 | Small 5.95 (V)

NOEL'S FAMOUS CHOCOLATE BROWNIE Warmed for a gooey centre and topped with vanilla ice cream 8.95 | Small 5.95 (GA)

A SELECTION OF SUFFOLK ICE CREAM / SORBET 3 scoops of: Ice cream - vanilla, chocolate, strawberry, salted caramel | Sorbet - raspberry, lemon 7.95 (V) (DA) (GA)

TRIO OF CHEESES with artisan biscuits and quince jelly 10.95 (V)

FOR THE KIDS (FOX CUBS)



MAIN COURSES (ALL 8.95)

CHEESE AND TOMATO PIZZA with chips (V)

SAUSAGE, CHIPS AND PEAS (GA) (DA)

BATTERED HADDOCK & CHIPS with peas (GA) (DA)

KIDS BURGER / VEGGIE BURGER with chips | add cheese 1 | bacon 1.50 (GA) (DA)

CHICKEN NUGGETS with chips & peas (DA)

SUNDAY ROAST a choice of beef, pork, chicken or nut roast with roast potatoes, seasonal vegetables, a Yorkshire pudding & gravy (only available on Sundays) (GA) (DA)

DESSERTS (ALL 5.95)

CHOCOLATE BROWNIE with vanilla ice cream (GA) (V)

STICKY TOFFEE PUDDING with toffee sauce & vanilla ice cream (V)

BELGIAN WAFFLE with chocolate sauce & vanilla ice cream (V)

A SELECTION OF SUFFOLK ICE CREAM/SORBET two scoops of: Ice cream - vanilla, chocolate, strawberry, salted caramel ice cream | Sorbet - raspberry, lemon (GA) (V) (DA)

HOT DRINKS

Americano | Espresso | Double Espresso | Cappuccino | Latte | Iced Latte | Flat White

English Breakfast Tea | Decafe Breakfast Tea | Earl Grey | Green Tea | Peppermint tea

COCKTAILS - Espresso Martini | Passionfruit Martini | Aperol Spritz | Hugo Spritz

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