

The Fox & Hounds

Food served until 9pm

Nibbles

Selection of olives (V, VGO) (209) 4.50

Paprika dusted crispy breaded whitebait with tartare sauce (906) 6.95

Crispy salt & pepper squid with sticky chilli plum sauce (235) 6.95

Nduja & Cheddar sausage rolls with black onion seeds and a fennel & tomato Jam (636) 7.50

Starters

Soup of the day served with Henllan bloomer bread (V, GFO) 6.95

Ham hock, apricot & pistachio terrine with an apple cider puree, crackling, lambs' leaf, shallot and mustard dressing (GF) (127) 8.95

Wild mushroom & mozzarella arancini with toasted pine nuts and basil & sundried tomato pesto (V) (417) 8.25

Smoked mackerel pâté with candied beetroot & pine nut salad and baked sourdough bread (GFO) (312) 8.25

Roasted aubergine and sweet potato bruschetta with harissa hummus and crispy onions (201) 7.95

Lamb tika samosas with a tomato, mango & onion salad & minted yoghurt dressing 8.25

Coriander, lime and chilli crab cake with a spicy red pepper vinaigrette and watercress (545) 9.75

Sharers

Bread selection: Barra Gallega baguette, tomato & oregano focaccia and Kalamata sourdough loaf with olive oil, balsamic glaze, garlic butter and black olive tapenade (V, GFO) (957) 9.50

Rosemary infused baked Camembert: Ciabatta sticks, mixed olives, with a black olive tapenade (V, GFO) (1376) 18.50.... *Our wine recommendation – Rioja Vega Blanco, Rioja, Spain*

Sharing charcuterie: A selection of Italian cured meats, Burrata cheese, charred peach & balsamic tomatoes.

Range of award-winning Carron Lodge cheese, olives, baked breads with a black olive tapenade (2518) 28.50... *Our wine choice – No 1 Still Rosé, Provence, Domaine Pey Blanc*

Mains

Oven baked sea bass & seared king prawns, chorizo, red pepper and fennel with orzo pasta, in a lobster and white wine sauce (1396) 24.95 ***CHOSEN CHARITY DISH***

Ham hock, Cheddar cheese & leek gratin with thyme fondant potato, honey roasted carrot & sauteed spring cabbage (1311) 19.50

Traditional fish pie with smoked haddock, cod and salmon topped with Cheddar & chive mash served with cabbage and charred asparagus (729) 19.50 ...*please allow 25 minutes cooking time*

Cajun sweet potato, crispy cauliflower, chickpea & quinoa salad with harissa dressing (VG,V) (887) 17.95

Steak & Brimstage ale pie and gravy with buttered mash, sage & honey roasted carrots, and broccoli (1593) 18.95

Bengali lamb curry, slow roasted leg of lamb with Asian spices, tomato & cardamon served with turmeric jasmine rice & homemade onion bhaji (1791) 23.95

8oz Ribeye steak with Dijon & caper butter, beer battered onion rings, garlic mushrooms, rocket & cherry tomato salad and pub chips (GFO) (1448) 27.95 Add peppercorn sauce (278) OR Blacksticks Blue cheese sauce (239) 3.50

...*Our wine pairing – Cucao 'CA Reserva Especial' Carmenere, Valle Cental, Chile*

Chicken parmigiana on fettuccine pasta with tomato & herb sauce with mozzarella and crispy basil (1758) 19.25

Beer battered haddock with proper pub chips, minted mushy peas and tartare sauce (GFO) (1282) 18.95 / (779) 13.95

Teriyaki style stir fried chicken with egg noodles, pak choy, baby corn, mange tout and mushrooms & toasted cashews (1006) 18.95

8oz Steak burger topped with caramelised balsamic onions, Monterey Jack OR Blacksticks Blue cheese, crispy bacon, beef tomato and lettuce with pub chips, onion rings and coleslaw (1052) 17.95

Burrata, honey and chilli charred peach & prosciutto salad, rocket and lollo biondi leaves, balsamic tomato & garlic and black pepper Barra Gallega croutons. (337) 18.50

Light Bites & Salads

- Pan fried sea trout** with asparagus, fennel & lemon risotto, chive crème fraiche and crispy onions (GFO) (393) 15.50
Duo of duck; confit duck leg & homemade hoisin duck spring roll on beansprout & carrot Asian salad with honey, soy & ginger dressing (926) 15.95
Fritto misto, lightly battered king prawns, sea bass and squid with lemon & garlic aioli (GFO) (777) 16.50... *Our wine choice – Jules Larose Blanc de Blancs Brut, Vin Mousseux,*
Butterbean, spinach, garlic & pumpkin seed macaroni with oven baked garlic bread (VG) (1120) 13.50
Moroccan lamb koftas, raisin & almond cous cous, mint & cucumber yogurt and pomegranate seeds (532) 14.95

Sandwiches – served until 5pm

- Sirloin steak & caramelised balsamic onions ciabatta** with peppercorn sauce and fries (1012) 14.95
Greek chicken flatbreads – layered with homemade tzatziki, lemon & paprika chicken, roasted red peppers, tomato, onion & fresh coriander (748) 14.95
Fish finger sandwich beer battered haddock on white bloomer with pub chips & tartare sauce (1266) 13.95
Baked lemon sourdough with seared Halloumi, sweet potato hummus, candied beetroot, toasted pinenuts, broad beans, watercress & a beetroot reduction (V) (773) 12.95
Balsamic & Dijon grilled aubergine ciabatta, basil and parsley hummus, peppers, red onion fresh green leaves, black olive tapenade and a few skinny fries (VG) (628) 12.95
Smoked salmon focaccia, crushed avocado, tomato, rocket & crumbled feta on a toasted herb focaccia with a pickled radish and caper salad (679) 14.95

Sides

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| Triple cooked chips (256) 5.50 | Spring onion & cheese mash (278) 4.75 | Beer battered onion rings (99) 4.50 |
| Skinny fries (195) 5.50 | Garlic bread (515) 4.75 | Garlic bread & cheese (721) 5.50 |
| Dressed mixed salad (106) 4.50 | Duck fat balsamic glazed fries (327) 5.95 | |

Homemade Desserts

- Lemon, lime & vanilla cheesecake** with lime jelly & lemon curd (769) 8.25
Sticky toffee & date pudding with boozy rum sauce and rum & raisin ice cream (493) 8.50
Salted caramel and chocolate torte with chocolate truffle & cookie dough ice cream (539) 8.25
White Chocolate & Raspberry Tiramisu: Layered with sponge fingers, coffee, mascarpone (712) 8.95
Mango & passion fruit pavlova, meringue nest, whipped passion fruit cream, mango compote and fresh passion fruit (GF) (452) 8.25
Treacle Tart with salted caramel ice cream & a dark syrup glaze (V)(VG) (434) 8.25
Cheshire Farm' ice cream: Vanilla (124), blackcurrant & clotted cream, chocolate (140), strawberry (133), raspberry ripple (140), rum & raisin (141) honeycomb (150) coconut ice cream (VG) 1 scoop 2.95; 2 scoop 5.75; 3 scoop 8.25
Cheshire Farm sorbet: Lemon (93), raspberry (88) or mango (64) 2.95 per scoop (GF)
Cheese board: Locally sourced cheeses from Carron Lodge's award-winning selection, served with grapes, celery, piccalilli, a selection of biscuits, baked breads and a homemade Eccles cake 15.50
Mini Desserts : Eccles cake 2.95 / Mini chocolate brownie 3.50

Hot Drinks

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| Cafetiere coffee (4) 3.60 | Cappuccino (107) 3.60 | Americano (1) 3.35 | Mocha 3.95 |
| Pot of tea (2) 3.40 | Single espresso (1) 2.70 | Herbal teas (2) 3.65 | Latte (107) 3.60 |
| Double espresso (2) 3.30 | Hot chocolate (604) 3.85 | Flat white (76) 3.35 | Decaf coffee (1) 3.35 |

*** CHOSEN CHARITY DISH *** - For every charity dish sold, we will contribute 50p towards our chosen charity –

Braintrust – the brain cancer people

(V) vegetarian (GF) gluten free (GFO) gluten free option (VG) Vegan (VGO) vegan option (N) nuts (123) calorie count

If you have any dietary requirements or wish to see our allergens information, please just ask.