

Sustainable local luxury.

restaurant | pub | garden

SUNDAY LUNCH

(2 courses £40, 3 courses £48)

SHARING FOR THE TABLE

Bread, chicken butter or salted butter £7

Cheese doughnuts £7

Black pudding bon bons £8

Our hash browns, truffle cream, caviar £21

Oysters 6 for £12

Served fresh, crispy or mixed

WOOD-FIRED FLATBREADS

Wild garlic, bone marrow, green chilli £10

Heirloom tomato, English mozzarella, basil £10

Duchy salami, Cornish gouda, hot honey £12

Mussels, seaweed garlic butter £13

STARTERS

'Mother'

celeriac, apple, dates

Spicy beef tartare, egg yolk

English Burrata, courgette, basil

Haggis Scotch egg, tartare sauce

Crab cocktail, yellow curry

ROASTS

Half roast Wicketts chicken, lemon thyme

Dry aged beef Wellington, horseradish

Glazed pork belly, apple, sage

Grilled day boat fish, sea herbs, brown butter

SIDES

All served with

Roast potatoes

Yorkshire pudding

Cauliflower cheese

Seasonal greens

Garden salad

Buy a signed copy of Chef Adam's books
Adam Handling Boxset £160
Frog cookbook £70
Why Waste? £60
Perfect, Three Cherries £30



The
Tartan Fox

by Adam Handling

Adam Handling Own Label
English Sparkling Brut NV - £18.50

Fox's Bloody Mary - £10

Hedgerow Spritz - £10

STEAK

Sirloin 250g

Ribeye 250g

Sauces

choose from peppercorn, Whisky or garlic butter

SWEET

Egg custard tart

Chocolate pudding, fresh cherries

King's trifle

strawberry, ginger, meadowsweet

Sticky toffee pudding, clotted cream ice cream

Lemon meringue soft serve

Selection of Cornish cheese, seasonal chutney

**On its own, a fox is just a fox.
But when foxes come together,
they form an earth.**

We are conscious of our impact on the environment, we are offering in-house filtered still & sparkling water at £1.50pp. If you have a food allergy or intolerance, please tell us when placing your order.
A discretionary service charge of 8% will be applied to your bill, all prices are inclusive of VAT.

