

THE CHILTERNNS
FOX

— Menu —

Restaurant & Rooms

THE CHILTERN FOX

TO START

WARM SOURDOUGH BREAD (V)
Chimichurri butter

THE SCOTCH SCALLOP
Gloucester Old Spotpork, breadcrumbs

RAW PICKLE TASTING (V)
Selection of vegetables with dips

WARM CYGNET CHEESE
Red pepper compote & saffron

CURED MACKEREL
Fennel & apple salad with criolla

ZUCCHINI & BLACK OLIVE PIE (V)
with lemon peel and thyme

RAW TUNA CEVICHE
Celeriac, coconut dressing, red onion

SPICY CAULIFLOWER
Capers, soft mustard, goat cheese

LIVER PARFAIT
Onion compote, breadsticks

SLOW COOKED BEEF CROQUETTES
Red cabbage coleslaw dip

MAINS

8oz 28-DAY DRY AGED CUT ANGUS
Angus, summer cabbage & marmite gravy

REBELLION IPA BATTERED COD
Triple cooked chips, peas & mint

CHESTNUT FRESH PASTA
Chanterelles, smoked garlic butter

SLOW COOKED LAMB
Gnocchi & mint leaves

PUB CLASSICS

REBELLION IPA BATTERED COD
Triple cooked chips, peas & mint

HOME MADE SAUSAGE
creamy mash & onion compote

SLOW COOKED LAMB
Shepherd's pie

4oz DRY AGED ANGUS BEEF BURGER
Brioche, celeriac, cucumber pickle & rucola

THE ULTIMATE PLANT BURGER (V)
Pickle, chipotle mayo, fries

SIDES

THE PERFECT CHIPS (V)
Triple cooked russet potatoes

CREAMY QUINO (V)
Mascarpone cheese & turmeric

YUCA FRITA (V)
Fried cassava & saffron

CREAMY MASHED POTATO (V)

CHILTERN FOX GARDEN SALAD
A selection of vegetables & leaves

AUBERGINES
Beluga lentils & chipotle

DESSERTS

MAY FIELD CHEESE
Pumpkin sweet, olive oil

TRES LECHES
Mango, yogurt & rye bread

CHERRY CLAFOUTI
Raw milk ice cream

CHOCOLATE PANNACOTA
Coffee ice cream & citrus

SELECTED CHEESES
Quince jam, grapes, oat crackers