

THE CHILTERN
FOX

A la Carte

Focaccia

Raisin Nut Bread

Cultured Butter

Roasted Lamb Fat Butter

Starters

Cornish Cock Crab, Brown Crab Cream, Chilled Swede Juice, Cox's Apple. £14

Lamb Sweet Breads, Lamb Miso Sauce, Golden Turnips, Kohlrabi, Brussel Sprout Shells,
Toasted Sesame, Puffed Wild Rice. £13.5

Fried Duck Egg, Black Truffle, Truffle Sauce, Caramelized Onion Puree, Roasted Baby
Onions, Toasted Hazelnuts, Croutons, Baby Watercress. £13

Mains

Market Price Catch of the Day, Jerusalem Artichoke, Young Turnips, Salsify, Palourde Clam
Sauce

Braised Beef Cheek, Smoked Celeriac, Celery, Glazed Carrot, Tender Stem Broccoli, Stilton
Crumble, Red Wine Sauce. £24

House Smoked Venison Saddle, venison Sausage, Beef Dripping Potato, Red Cabbage Puree,
Parsnip, Kale, Quince, Sloe Gin Sauce £28

Hen of the Wood, House Linguini, Mushroom Sauce, Yorkshire Pecorino £19

Desserts

Yorkshire Rhubarb, Blood Orange Crème Diplömte, Caramelized White Chocolate, Citrus
Sugar, Almond Crumble, Rhubarb Sorbet. £12

Tropical Fruit Salad, Coconut Cake, Coconut and Lime Cream, Banana and Passion Fruit
Sorbet £12

Dark Chocolate Mousse, Poached Williams Pear, Pear sorbet. £12

Selection of Artisan British Cheese from No2 Pound Street, Truffle Honey, Quince Jelly,
Chutney, Crackers. 3 Cheeses £14.50 or 5 Cheeses £18.50

We will do our best to accommodate food intolerance and allergies, we are unable to guarantee that the dishes will be completely allergen free for our menus. All allergen information is available upon request from our front of house team.

There is a discretionary service charge of 12.5%