

# Fox & Hounds

Funtington

The Fox & Hounds pub & restaurant offers fine dining in relaxed, elegant surroundings in the charming village of Funtington.

Between 1942 and 1944, Funtington Airfield served the Allied cause and was a fighter dispersal station for RAF Tangmere, hosting Canadian and Norwegian Squadrons in the D-Day invasion against France. The Fox and Hounds was first listed as a public house in 1878 and during the Second World War, the Common Room, our Georgian function room was used to hold dances for the Canadian Air Force.

## **The Common Room at The Fox & Hounds**

A Function Room for Every Possible Occasion - No Hire Charge!

Perfect for parties, family lunches, fine private dining, corporate meetings, product launches, club meetings, small weddings and funeral teas.

An ideal space catering for 10-35 people for private dining or an informal buffet service and bar for larger parties of up to 50 people.

Call 01243 575246 to discuss your requirements or book at  
[www.foxandhoundsfuntington.co.uk](http://www.foxandhoundsfuntington.co.uk)

## **Sunday Carvery**

£13.95 per person (£8.50 for children)

A choice of 3 delicious roast meats, carved freshly for your plate, with help yourself traditional trimmings. Also available on Sunday is our weekly changing menu offering starters, fish of the day, vegetarian roast and lighter bar snacks.

Served every Sunday from 12pm to 8pm.

Food allergens and intolerances -

Please speak to our staff about the ingredients in your meal prior to placing your order.

Thank you

(V) Vegetarian - (G) Gluten Free - (g) Can be Gluten Free

An optional 10% service charge will be applied to tables of 8 or more

## Starters

**Mixed Olives £3.00 - Garlic Bread £3.50 (with cheese £3.95) (g)**  
**Selection of Freshly Baked Breads £3.75 (g)**

<b>Chickpea Hummus</b> with chargrilled pitta bread (V)	<b>£4.25</b>
<b>Crispy Fried Whitebait</b> with tartare sauce	<b>£6.50</b>
<b>Smoked Duck Breast</b> with watercress, toasted hazelnuts finished with a Port Wine dressing (G)	<b>£8.50</b>
<b>Tiger Prawn Cocktail</b> with cucumber ribbons, triple grain bloomer and gem lettuce (gf)	<b>£8.75</b>
<b>Crispy Oriental Duck</b> , baby watercress and bean shoot salad finished with sesame seeds	<b>£8.50</b>
<b>Crispy Fried Wild Mushroom and Stilton Risotto Balls</b> dressed with Pesto (V)	<b>£7.50</b>
<b>Whole Pesto Baked Camembert</b> , toasted onion bread and spiced tomato chutney (good to share) (g) (V)	<b>£11.50</b>
<b>Seafood Platter</b> , crispy squid, smoked salmon, whitebait, king prawn and peppered mackerel (good to share)	<b>£15.50</b>

## Open Sandwich or Salad

(Hand cut chips and salad garnish served with Sandwich option only)

	<u>Sandwich</u>	<u>Salad</u>
<b>Garlic Field Mushrooms, Grilled Sussex Style Halloumi and Pesto</b> (g) (V)	<b>£9.00</b>	<b>£11.00</b>
<b>Roast Beef, Watercress and Horseradish Crème Fraîche</b> (g)	<b>£9.25</b>	<b>£11.25</b>
<b>Smoked Salmon, King Prawn and Crème Fraîche</b> (g)	<b>£9.50</b>	<b>£11.50</b>
<b>Fox and Hounds Club Sandwich</b> , turkey, chorizo, pancetta, lettuce, tomato, saffron mayonnaise and fries (g)	<b>£11.00</b>	

(V) Vegetarian - (G) Gluten Free - (g) Can be Gluten Free  
An optional 10% service charge will be applied to tables of 8 or more

## Mains

<b>Spicy Bean Burger</b>	<b>£12.75</b>
topped with hummus and smoked cheese, hand cut chips, tomato relish (V)	
<b>Leaf Spinach, Tomato and Smoked Haddock Kedgeree</b>	<b>£13.00</b>
topped with a poached egg (G)	
<b>Tomato, Butterbean and Spinach Tart</b> with sweet potato and roasted celeriac (V)	<b>£13.00</b>
<b>Poached Salmon and Watercress Fish Cakes,</b>	<b>£13.00</b>
mixed leaf, hand cut chips, horseradish mayonnaise	
<b>Hand Pressed Beef Burger,</b> floured bap, lettuce, tomato, onion and hand cut chips	<b>£13.50</b>
(Add cheese and bacon, egg and bacon or blue cheese for £1.50) (g)	
<b>Beer Battered Fresh Fish and Hand Cut Chips,</b>	<b>£14.00</b>
mushy peas and tartare sauce (g)	
<b>Hand Raised Pie of the Day,</b>	<b>£14.00</b>
buttered vegetables, gravy and your choice of mash or chips	
<b>Piri Piri chicken breast</b> placed with cumin roasted sweet potato,	<b>£14.75</b>
buttered spinach, chorizo and minted yoghurt (g)	
<b>Natural Smoked Haddock,</b>	<b>£14.85</b>
poached egg, spinach, spring onion mash and a light cheese sauce (G)	
<b>Twice Cooked Confit Duck Leg</b> glazed with honey and thyme, braised red cabbage, dauphinoise potato and red wine lentil sauce (G)	<b>£16.00</b>
<b>Fillet of Hake topped with a Welsh rarebit crust</b> served on a tomato and basil fondue with new potatoes (gf)	<b>£14.85</b>
<b>8 oz Rib-Eye Steak,</b> grilled field mushrooms, tomato, hand cut chips and a choice of Peppercorn or Port and Stilton sauce (g)	<b>£20.00</b>

## Sides

Onion Rings	£3.00
Vegetables	£3.00
Mixed Salad	£3.00
Sweet Potato Fries	£3.95
Hand Cut Chips	£3.25 (with cheese) £3.75
Skinny Fries	£3.25

(V) Vegetarian - (G) Gluten Free - (g) Can be Gluten Free

An optional 10% service charge will be applied to tables of 8 or more

## Desserts

<b>Fox and Hounds Crème Brûlée</b> (please ask server for flavour) (g)	<b>£6.00</b>
<b>Warm Chocolate Brownie</b> , rum and raisin ice cream and chocolate sauce	<b>£6.00</b>
<b>Sweet Sherry and Black Cherry Trifle</b> with chestnut crumble	<b>£6.00</b>
<b>Sticky Toffee Pudding</b> , butterscotch sauce and clotted cream ice cream	<b>£6.00</b>
<b>Apple Tarte Tatin</b> , caramel sauce and ginger ice cream	<b>£6.00</b>
<b>Selection of Ice Creams</b> , 2 scoops, please ask server for flavours (g)	<b>£4.95</b>
<b>Selection of British Cheeses</b> , fruit, chutney and biscuits (g)	<b>£8.50</b>
<b>Affogato al caffe</b> , vanilla ice cream with a shot of espresso (g)	<b>£4.50</b>

## Tea and Coffee

Espresso	<b>£2.00</b>	English breakfast	
Americano	<b>£2.40</b>	Earl Grey	
Capuccino, Latte, Mocha	<b>£2.60</b>	Camomile	
Hot Chocolate	<b>£2.80</b>	Green Tea	
Liqueur Coffee	<b>£5.95</b>	Peppermint	<b>Teas £2.40</b>

## Dessert Wine

### **Muscat du Frontignan, Chateau du Stony, France**

Attractive juicy grapes style with honey and marmalade notes, lush and sweet yet has nice citrus notes.

125ml **£7.80**      Bottle **£22.50**

## Port

**Taylor's Late Bottled Vintage Port 2011**      50ml **£4.10**

(V) Vegetarian - (G) Gluten Free - (g) Can be Gluten Free  
An optional 10% service charge will be applied to tables of 8 or more