



SNACKS

- Kellys oysters, ponzu & melon 2.50 each
- Devilled eggs, chipotle & goatsbridge trout caviar 6
- Fish cakes, smoked eel tartare sauce 7
- Wye Valley asparagus with romesco sauce 6
- Sobrassada & goats cheese on toast 6

STARTERS

- Buffalo Mozzarella, heirloom tomato, basil & olive 10
- Mackerel, cucumber gazpacho, lemon & coriander 11
- Buttermilk Quail, pickled fennel & herb aioli 13
- Lambay Island crab, kohlrabi, smoked eel & avocado 12
- Langoustine carpaccio, smoked crème fraiche, caviar, apple & yuzu 12
- Beef tartare, horseradish, crispy quail egg, parsley mayo 10

LARGER PLATES

- Flat Iron steak, romaine, anchovy, parmesan & onion 23
- Cod, lardo, summer minestrone, mussels & bisque 23
- Guinea fowl, peas, bacon, parmesan agnolotti 25
- Suckling pig belly, butternut squash, smoked pear, raisin & mustard 24
- Lamb Rump, artichoke, taggiasche & aubergine 26

TO SHARE

- Chateaubriand,
- Bbq beef cheek, garlic potato, béarnaise sauce, baby gem & blue cheese 59

SIDES

- Gold River Farm Salad 4 / Fries & garlic aioli 4 / Carrots & nduja 4

SWEET

- Strawberry & Vanilla “Brunch” 7
- Clementine “super split” 7
- “Pb & j” 7
- Mr Fox “Bounty” 8
- Cheese with fig & walnut bread 12

LITTLE TREAT

- Mr Fox “Walnut Whip” 2.95

All 14 Allergens are openly used throughout our kitchen Trace amounts may be
Present at all stages of cooking please ask your server for more information

Please note: All our dishes are prepared fresh and to order so please let us know if you are under time restrictions. Please be aware we cannot split bills
There is no service charge except for parties of 8 or more to which a 12.5% service charge will be added to your final bill. All of the service charge is distributed among the staff