

## Our Ethos

Our team of chefs take great pride in making everything from scratch and designing dishes to let the quality of the ingredients shine through. If you have a particular dislike, intolerance, allergy or just would prefer something slightly different to accompany your dish, just ask as we are always happy to be flexible. Good, freshly prepared food is not fast so please relax and trust it will be worth the wait!

## With our compliments

Today's homemade breads with Olive Oil & Balsamic

Mixed Olives £2.95

Pan Fried Chorizo Bites £3.50

Duck Spring Rolls *with a soy dipping sauce* £5.50

## Starters

Tiger Prawns <i>in a white wine, cream, herb &amp; garlic sauce</i>	£6.95
Duck Liver Parfait <i>with toasted brioche, red onion marmalade &amp; dressed leaves</i>	£7.25
Pan Seared Scallops <i>with celeriac remoulade &amp; red pepper coulis</i>	£9.50*
Moroccan Lamb Scotch Hen's Egg <i>with dressed leaves &amp; raita</i>	£7.25
Soup of the Day (v)	£5.50
Fricassee of Wild Mushrooms <i>on a garlic croute with a garlic &amp; chive oil (v)</i>	£6.95
Anti Pasti; <i>charcuterie, slow roasted tomatoes &amp; olives</i>	£6.95 for 1 £11.50 for 2

## Mains

Exmoor National Park 10oz Rump steak, <i>hand cut chips, a mushroom &amp; confit shallot fricassee &amp; béarnaise sauce</i>	£20.95*
<i>Alternative sauces are available for £1.95; Peppercorn sauce, Blue Cheese sauce or a Herb &amp; Garlic butter</i>	
<i>Also available as surf &amp; turf with king prawns</i>	£24.95*
Pan Fried Breast of Chicken <i>stuffed with a garlic &amp; herb mascarpone &amp; served with potato fondant, creamed leeks &amp; sweet pickled carrot</i>	£16.50
Pan Fried Fillet of Bass <i>with mezze salad &amp; new potatoes</i>	£16.95
Homemade Pot Pie of the Week, <i>with seasonal vegetables &amp; a choice of hand cut chips, mashed potatoes or new potatoes</i>	£14.95
Fox & Hounds Fish 'n' Chips, <i>sustainable haddock in a crispy local ale batter, balsamic pickled onions, homemade tartare sauce, crushed peas, hand cut chips &amp; a lemon wedge</i>	£11.95
Duo of Lamb; <i>pan roasted loin &amp; confit breast with creamed potatoes, broad beans, salsify &amp; a minted jus (Please note the loin is served pink unless otherwise requested)</i>	£18.50*
Roasted Beetroot & Goats Cheese Tart Tatin <i>crushed new potatoes &amp; beetroot puree (v)</i>	£13.50
Rosemary Gnocchi <i>sweet potato &amp; tomato sauce finished with rocket pesto (v)</i>	£13.50

## Our Speciality Trenchers

Served on oak cutting boards to share

### Chateaubriand

for 2 £60.00\*

For 4 £100.00\*

*Succulent centre-cut fillet of Exmoor National park beef*

*Thyme roasted château potatoes, sweet potato wedges, mushroom ragout, bacon lardons tossed in savoy cabbage, roasted bone marrow butter, béarnaise sauce & chateaubriand sauce*

### West Country Trencher

for 2 £45.50\*

for 4 £85.00\*

*The best of the West: pork belly, stuffed galantine of poussin, rump of Exmoor beef, loin of lamb, hand cut chips, creamed potato, leek & mustard gratin, honey roasted carrots, apple shallot & cider compote, minted jus, béarnaise sauce & anise jus.*

## Sides

Hand-cut chips	£3.25
Hand-cut sweet potato wedges	£3.50
Creamy parmesan mashed potato	£3.50
Bistro salad	£3.00
Buttered vegetables	£3.50
Beer Battered Onion Rings	£3.50

### \*Guests with dinner included:

For guests staying on half board there is a supplement of £2.50 for the Scallops, £4.95 for the Rump, £3.50 for the Duo of Lamb £7.95 for the Surf and Turf, £10 per person for the Chateaubriand, £5.50 per person for the West Country Trencher, £1.50 for the 4 cheese cheeseboard & £2.50 for the 5 cheese cheeseboard

### Food Allergies and Intolerances

Before you order please inform our staff of any allergies or intolerances that you may have and we will be happy to assist with your choices or, where possible, alter the dish to accommodate

## Desserts

Dark Chocolate Fondant *with salted caramel sauce & white chocolate ice-cream* £7.95

Pistachio Parfait *with honeycomb & raspberries* £6.95

Blueberry Meringue Pie *with lemon sherbet & blueberry gel* £6.75

Raspberry & Sour Apple Shortbread *with raspberry sorbet* £7.25

White Chocolate & Mango Tiffin *with passionfruit coulis* £6.50

Fox & Hounds Knickerbocker Glory £8.00  
*(berries & cream)*

Cheese Board, *selection of Hawkridge Farm Cheeses; Wookey Hole Cave Aged Mature Cheddar, Smoked Applewood Cheddar, Garlic Yarg, Somerset Brie & Devon Blue with homemade chutney*

*Choice of 3 Cheeses - £6.75*

*Choice of 4 Cheeses - £7.95\**

*All 5 Cheeses - £8.50\**

*Add a glass of Taylors LBV Port - £3.70*

Selection of ice-creams & sorbets	2 scoops	£3.00
	3 scoops	£4.00

## Tea & Coffee

*Decaf options are available*

*Homemade Petit fours are available for £2.50*

*Tea £2.30*

*Green Tea £2.30*

*Camomile Tea £2.30*

*Peppermint Tea £2.30*

*Earl Gray Tea £2.30*

*Selection of Fruit Teas £2.30*

*Cafetière of Coffee £2.50*

*Latte £2.70*

*Cappuccino £2.70*

*Espresso £2.00*

*Hot Chocolate £2.50*

*Liqueur Coffee £6.50*