

FOX & HOUNDS

Our menu is created from the finest produce and freshest ingredients. We take pride in serving a range of seasonal chef's specials - see the board or ask one of our team for details

Starters

SOUP OF THE DAY (V) Ask a member of our team for today's choices	£3.49
FARMHOUSE PATÉ Paté with cider and Galloway mustard served with toasted bloomer bread and ale chutney	£4.99
SPICED CHICKEN BREAST Chicken breast fillets in a spiced crumb with dressed slaw and garlic & rosemary mayonnaise	£4.49
HOISIN DUCK Hot and crispy duck wings coated with hoisin sauce, coriander and sesame seeds	£3.99
DEVILLED WHITEBAIT Spicy coated whitebait with tartare sauce	£4.79
CHICKEN & MANGO SALAD Pulled smoked chicken breast with fresh mango, avocado, green leaves and a honey & mustard dressing	£5.49
PAN-FRIED SCALLOPS Seared scallops with black pudding, crispy prosciutto and fresh asparagus with a honey, mustard & cider vinegar sauce	£6.49
STILTON & PEPPERCORN MUSHROOMS (V) Sautéed button mushrooms on a garlic toasted muffin with a Stilton and pepper sauce. Finished with crumbled Stilton	£4.49
BUBBLE & SQUEAK Savoy cabbage and baked potato cake topped with grilled bacon, a poached free-range egg and hollandaise sauce	£3.99

Sharing Platters

BAKED CAMEMBERT Whole baked Camembert with toasted bloomer bread, dough sticks and ale chutney	£7.99
BUTCHER'S PLATTER Hoisin duck, farmhouse paté, black pepper Boroughbridge sausages and spicy crumbed chicken fillets. Served with toasted bloomer bread, dough sticks, ale chutney and wholegrain mustard	£9.99
FISHERMAN'S PLATTER* Smoked haddock and gruyère fishcakes, crayfish tails, smoked salmon paté and devilled whitebait. Served with fresh asparagus, toasted bloomer bread, dough sticks, tartare sauce and mayonnaise	£12.49

Sides

CHIPS	£1.99	GARLIC BREAD	£2.29
TRIPLE COOKED CHIPS	£2.99	ONION RINGS	£2.49
SWEET POTATO FRIES	£2.99	DRESSED SEASONAL SALAD	£1.99
GARLIC BREAD WITH MATURE CHEDDAR	£2.79	BRAISED RED CABBAGE	£2.79

Sunday Lunch

JOIN US ON SUNDAYS FOR A SELECTION OF ROASTS WITH ALL THE TRIMMINGS FROM £7.99

Please ask a member of our team for more details

Main Courses

GRILLS & BURGERS

Our beef steaks are 35 day matured and cooked to your liking

9oz RUMP STEAK	£10.99
8oz SIRLOIN STEAK	£12.99
10oz RIB EYE STEAK	£15.99

Why not add the following to your steak? Chilli bourbon glaze, Stilton & peppercorn or hollandaise sauce £1.19

MIXED GRILL Rump steak, black pepper Boroughbridge sausage, chicken breast, gammon steak, black pudding and a free-range egg	£14.99
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The above dishes come with your choice of chips, jacket potato or salad, plus onion rings and grilled tomato

GAMMON STEAK With chips, minted peas, a free-range egg and grilled pineapple ring	£7.99
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GOURMET BURGER 6oz rump steak burger topped with grilled bacon, Cheddar cheese and a free-range egg in a toasted brioche bun. Served with chips, onion rings and burger relish	£9.99
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RUMP STEAK & PULLED PORK BURGER 6oz rump steak burger topped with sticky barbecue & ale pulled pork in a toasted brioche bun. Served with chips, onion rings and burger relish	£10.99
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SWEET POTATO & MOZZARELLA BURGER (V) Sweet potato, red pepper, soya bean and mozzarella burger with a nut & basil crumb. Served in a toasted brioche bun with chips and burger relish	£7.99
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Upgrade to Triple Cooked Chips for £1.00

CHEF'S CLASSICS

BOROUGHBRIDGE SAUSAGE & MASH Three black pepper Boroughbridge sausages with mashed potato, gravy and caramelised onion chutney	£7.49
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SLOW-COOKED PORK BELLY Succulent pork belly served with mashed potato, braised red cabbage and sweet baked apple. Finished with a rich red wine sauce	£11.99
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BREWER'S CHICKEN Chicken breast topped with grilled bacon and Cheddar cheese. Served with chips, dressed slaw and a barbecue & ale sauce	£8.99
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BEEF LASAGNE Served with garlic ciabatta, dressed slaw and baby gem lettuce	£8.99
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SMOKED RIB OF BEEF & WINGS Lightly smoked Irish rib of beef slow-cooked for 8 hours in a barbecue and ale sauce. Served with sticky barbecue duck wings, a pot of sweet potato fries, half a corn on the cob and dressed slaw	£14.49
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STEAK & ALE PIE Steak & ale shortcrust pastry pie with mashed potato, seasonal vegetables and gravy	£9.99
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SLOW-COOKED LAMB SHOULDER Tenderly cooked lamb shoulder with chive mash and wilted spinach. Served with a roasted red onion, bacon, mushroom and red wine sauce	£14.49
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CHICKEN KIEV Breaded chicken breast filled with garlic butter with chips and your choice of minted or mushy peas	£8.49
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CREAMY FISH PIE* Topped with mature Cheddar mashed potato and served with seasonal vegetables	£9.99
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HAND-BATTERED COD & CHIPS* Atlantic cod served with tartare sauce, ketchup, lemon and your choice of minted or mushy peas	£9.99
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SMOKED HADDOCK & GRUYÈRE FISHCAKE* Served with chips, your choice of minted or mushy peas and tartare sauce	£7.49
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SEASONAL FAVOURITES

GOATS' CHEESE & BEETROOT SALAD (V) Served with crushed walnuts and tossed through fresh green leaves with a balsamic glaze	£8.99
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PAN-FRIED DUCK & SWEET CHILLI NOODLES Breast of duck served pink on a bed of egg noodles, fresh mango, spring onion and coriander, tossed in sweet chilli sauce. Served with wilted pak choi and sesame seeds	£13.99
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SMOKED CHICKEN SALAD A salad of pulled smoked chicken breast, fresh mango, avocado, green leaves and a honey & mustard dressing	£10.49
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SEA BASS AND SEARED SCALLOPS* Two lightly grilled sea bass fillets and pan-fried scallops served over a delicate crayfish, pea and chive risotto	£12.99
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LEMON, PEA & MINT RISOTTO (V) Creamy lemon, pea and mint risotto with soya beans, fresh asparagus, rocket and Italian cheese shavings	£9.49
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MEDITERRANEAN CHICKEN A grilled chicken breast on a bed of Mediterranean cous cous, topped with olives, roasted red onion, red pepper coulis and a chorizo and tomato salsa sauce	£10.99
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MEDITERRANEAN VEGETABLE RAVIOLI (V) Basil & spinach pasta stuffed with chargrilled vegetables and creamy mozzarella with pan-fried button mushrooms and a rich tomato sauce	£9.99
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FILLET OF ATLANTIC SALMON* With buttery new potatoes and a hollandaise sauce. Served with fresh asparagus, soya beans and crispy prosciutto ham	£11.49
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A chicken breast or salmon fillet can be added to any of our vegetarian dishes for £3.00 extra

Puddings

ICE CREAM & SORBET SELECTION Choose three scoops from today's flavours. Ask a member of our team for your choices	£3.49
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CRUMBLE OF THE DAY Home-baked crumble served with hot custard. Ask a member of our team for today's flavour	£4.79
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RASPBERRY TARTLET Topped with a scoop of raspberry sorbet and finished with a drizzle of coulis and fresh raspberries	£5.49
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CHOCOLATE FUDGE CAKE Served hot or cold to your liking, with double cream	£4.49
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CRÈME BRÛLÉE A creamy vanilla brûlée with a glazed sugar top, finished with fresh strawberries and shortbread	£4.99
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BRAMLEY APPLE PIE Bramley apples baked in a shortcrust pastry. Served with hot custard	£3.99
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CHOCOLATE ORANGE TRUFFLE TORTE Decadent dark chocolate & orange truffle torte with a white chocolate and pistachio shard, chocolate flavour sauce and shortbread crumbs	£5.49
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DEEP FILLED TREACLE TART With a sweet pastry lattice top, served with hot custard	£4.99
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BAKED LEMON CHEESECAKE With whipped double cream, fresh strawberries and raspberry coulis	£4.99
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CHEESE & BISCUITS Croxton Manor Brie, Stilton and Irish mature Cheddar served with an apple chutney, cheese biscuits and fresh grapes	£5.99
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DRINKS



We've an impressive array of wines from delicate rosés, to crisp whites and fruity reds. There are sparkling wines for those who like a bit of fizz, and our after dinner drinks are the perfect way to round off your meal

Red Wine

SOFT & FRUITY

These delicate wines would match an array of dishes from lamb and gammon to tomato based dishes, chicken and pies

	175ML	250ML	Bottle
CONO SUR PINOT NOIR, CHILE Brimmed full of confected berries with elegant violet in this exciting New World Pinot Noir	£5.29	£6.29	£17.49
FLAGSTONE LONGITUDE SHIRAZ CABERNET MALBEC, SOUTH AFRICA Delicate and smooth on the palate, bursting with ripe and floral red fruit	£3.79	£4.79	£12.49
ANCORA MONTEPULCIANO D'ABRUZZO, ITALY Fruity, easy drinking and delicious, this juicy wine is for every occasion	£3.79	£4.79	£12.49
GREENWOOD PASS MERLOT, USA Mellow blackberry and plum marry subtle vanilla in this succulent everyday classic	£4.79	£5.79	£15.49

RICH & SPICY

Rich wines deserve rich foods; look to accompany with strong red meats, roasts and burgers

NOTTAGE HILL CABERNET SHIRAZ, AUSTRALIA Rich and weighty, displaying plum and cassis with rich eucalyptus and vanilla	£5.29	£6.29	£17.49
JEAN-LUC COLOMBO CÔTES DU RHÔNE, FRANCE From the well-known Rhône Valley, full of ripe fruit with floral aromas	£5.29	£6.29	£17.49
TESORO DE LOS ANDES BONARDA MALBEC, ARGENTINA Powerful yet elegant, with rich black fruit and mixed spice aromas	£4.79	£5.79	£15.99
YALUMBA SHIRAZ, AUSTRALIA This award winning Barossa Shiraz is packed with confected berries and subtle spice	£6.29	£7.29	£20.49

FULL & SMOOTH

Perfect with grilled meat, our steaks in particular, or sausages in rich gravy

CUNE RIOJA CRIANZA, SPAIN Full of vibrant, juicy red berries and enigmatic sweet vanilla, this is a truly elegant Rioja	£6.29	£7.29	£20.49
THE DEAD ARM SHIRAZ, AUSTRALIA Aromatic, floral and rich, with red berries and spicy hints – vibrant and powerful, this wine is a true blockbuster			£40.49
CHÂTEAU LAMATRE ST ÉMILION GRAND CRU, FRANCE Velvety, complex flavours of berry fruit and subtle liquorice. An elegant and stylish wine			£30.49

White Wine

DRY & FRUITY

Creamy sauces, pasta or pork; these versatile wines match many dishes

	175ML	250ML	Bottle
SAN FLORIANO PINOT GRIGIO, ITALY Fresh and ultra dry, this wine has subtle tropical fruit with a sharp citrus kick	£4.79	£5.79	£15.49
MONTE SCHIAVO VERDICCHIO DI JESI, ITALY Delicate pineapple fills this crisp and dry wine whose reputation is growing in stature	£3.79	£4.79	£12.99
NOTTAGE HILL CHARDONNAY, AUSTRALIA Subtle oak ageing lends hints of vanilla to deep dry tropical fruit. A fine example of New World Chardonnay	£5.29	£6.29	£17.49
JUBILUM PINOT GRIGIO ZIBIBBO, ITALY Peachy yet dry, a triumph of Italian elegance and substance	£4.99	£5.99	£16.99

CRISP & ZESTY

Ideal with chicken or fish, spiced Asian food or vegetarian dishes, these popular wines lend themselves to most food

NOBILO SAUVIGNON BLANC, NEW ZEALAND Green apple and gooseberry, full of flavours that have made Marlborough Sauvignon Blanc so popular	£4.79	£5.79	£15.49
FLAGSTONE NOON GUN, SOUTH AFRICA Embodying all of the delicate dry fruitiness of South Africa against a honeysuckle backbone	£3.79	£4.79	£12.49
MAS DE VIGNERON, FRANCE Medium-dry and fruity, displaying all of the Vin De Pays' elegance	£3.79	£4.79	£12.49
CONCHETTA GAVI LA BATTISTINA, ITALY A popular dry white wine, full of apricot and rich stone fruit	£4.79	£5.79	£15.49
VILLA MARIA SAUVIGNON BLANC, NEW ZEALAND This renowned Marlborough is fast becoming an icon of New Zealand Sauvignon Blanc	£5.29	£6.29	£17.49
VASSE FELIX SEMILLON SAUVIGNON BLANC, AUSTRALIA The tropical fruits of Sauvignon marry the citrus florality of Semillon in this award winning example of one of Australia's most iconic blends	£6.29	£7.29	£20.49

FULL & RIPE

Complementing seafood or white meats, these luscious wines truly add style and flavour

DOMAINE THIERRY MOTHE CHABLIS, FRANCE This sleek and stylish Chablis has lively and rich fruit, yet a fine and elegant finish	£7.29	£8.79	£25.49
SANCERRE BLANC LES CHAILLOUX, FRANCE Intensely aromatic with notes of ripe apple, pear and delicate spices. The perfect example of Loire Valley Sauvignon			£31.99
PULIGNY MONTRACHET LES ENSEIGNÈRES, FRANCE Well rounded with rich flavours of toasty brioche, ripe citrus fruit and hints of vanilla. A complex, graceful wine			£44.99

All wines by the glass are also available in 125ml measures

Rosé Wine

Enjoy with light dishes, seafood or spice, or just perfect as an aperitif

	175ML	250ML	Bottle
CASILLERO DEL DIABLO SHIRAZ ROSÉ, CHILE A refreshingly spicy rosé; dry, savoury and elegant with berry fruit flavours	£4.79	£5.79	£15.49
VINUVA PINOT GRIGIO ROSÉ, ITALY A delicate pink in colour, with slight tropical notes, vibrant, medium dry and refreshing	£3.79	£4.79	£12.49
FETZER VALLEY OAKS WHITE ZINFANDEL, USA Fruity and sweet, bursting with exuberant floral flavours	£4.79	£5.79	£16.49

Sparkling Wine

Champagne is the perfect partner to fish and chips, or just the right way to start any meal

	125ML	Bottle
SANT'ORSOLA PROSECCO, ITALY Refreshing, bright and a fizz for any occasion	£4.29	£15.49
LANSON BLACK LABEL NV BRUT, FRANCE A delicate Champagne with a fine crisp and fresh taste		£34.99
VEUVE CLICQUOT, FRANCE Reminiscent of white fruits and raisins with vanilla and a fine balance between fruity and toasty aromas		£49.99

After Dinner Drinks

For the perfect match enjoy our excellent dessert wine, a glass of Port, liqueur coffee, single malt or Cognac

DESSERT WINE

	125ML	½ Bottle
DEEN DE BORTOLI BOTRYTIS SEMILLON, AUSTRALIA Peach, honey and citrus combine in this rich, luscious dessert wine	£4.79	£12.49

SPIRITS

For our full selection and pricing, please ask one of our team

PORT (20% ABV) COCKBURN'S SPECIAL RESERVE	MALT WHISKY (40% ABV) GLENMORANGIE 10 YR OLD (HIGHLANDS) LIGHT & FRUITY
COGNAC (40% ABV) COURVOISIER VS COURVOISIER VSOP	GLENFIDDICH 12 YR OLD (LOWLANDS) FRESH & SMOOTH
LIQUEUR COFFEE BAILEYS COFFEE (50ml) JAMESON IRISH COFFEE (25ml) TIA MARIA COFFEE (25ml) COURVOISIER COFFEE (25ml) DISARONNO AMARETTO COFFEE (25ml)	LAPHROAIG 10 YR OLD (ISLAY) PEATY & SMOKEY MACALLAN GOLD (SPEYSIDE) FRUITY & FLORAL TALISKER 10 YR OLD (45.8% ABV) (ISLE OF SKYE) RICH & PEPPERY

drinkaware.co.uk for the facts

WE ALSO HAVE A GREAT RANGE OF BEERS, CASK ALES, CIDERS & SOFT DRINKS