

## 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

Ham & Cheddar Croquettes

*with a garlic mayonnaise dip* £3.50



## Starters

Tiger Prawns <i>in a sesame tempura batter &amp; served with sweet chilli dipping sauce</i>	£6.95
Trio of Chicken; <i>croquette, ballotine &amp; samosa with rocket pesto &amp; a red pepper &amp; paprika purée</i>	£9.50*
Pan Fried Fillet of Mackerel <i>with pickled root vegetables, horseradish crème fraîche &amp; a lemon &amp; herb dressing</i>	£7.25
Soup of the Day (v)	£5.50
Fricassé 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 Ribeye steak, <i>hand cut chips, confit shallots, breaded mushrooms &amp; béarnaise sauce</i>	£21.95*
<i>Alternative sauces are available for £1.95; Peppercorn sauce, Blue Cheese sauce or a Herb &amp; Garlic butter</i>	
Pan Roasted Breast of Creedy Carver Chicken <i>served with chorizo cassoulet &amp; seasonal greens</i>	£16.25
Pan Fried Loin of Cod <i>served with a pesto &amp; olive crumb, roasted new potatoes, fine green beans &amp; a tomato &amp; garam masala sauce</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>	£14.50
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
Pan Seared Rack of Lamb <i>served with dauphinoise potatoes, carrot spaghetti, mange tout &amp; a redcurrant jus (Please note Lamb is served pink unless otherwise requested)</i>	£17.95
Stuffed Aubergine <i>with new potatoes &amp; seasonal vegetables (v)</i>	£13.25
Gnocchi <i>flavoured with garlic &amp; rosemary &amp; served with a mushroom ragout (v)</i>	£13.50

## Our Speciality Trenchers

Served on oak cutting boards to share

### Chateaubriand

for 2 £55.00

for 4 £95.00

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

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

(Supplement £7.00 per person for dinner inclusive guests)

### West Country Trencher

for 2 £42.50

for 4 £80.00

*The best of the West: pork belly, stuffed galantine of poussin, rump of Exmoor beef, rack of lamb, hand cut chips, creamed potato, leek & mustard gratin, honey roasted vegetables, Béarnaise sauce, apple compote, redcurrant jus & masala jus.*

(Supplement £3.50 per person for dinner inclusive guests)



## Sides

Hand-cut chips	£3.00
Hand-cut sweet potato wedges	£3.25
Creamy parmesan mashed potato	£3.25
Bistro salad	£2.50
Buttered vegetables	£3.00
Beer Battered Onion Rings	£3.25



### \*Guests with dinner included:

For guests staying on half board there is a supplement of £2.00 for the trio of chicken & £4.95 for the Ribeye

### 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

Lemon Meringue Pie <i>with raspberry sorbet</i>	£7.25
Passion Fruit Posset <i>with lime jelly &amp; almond crumb</i>	£6.95
Strawberry Parfait <i>with strawberry romanoff &amp; white chocolate</i>	£6.25
Warm Banoffee Pie <i>with espresso cream &amp; chocolate soil</i>	£7.25
Strawberry Pimms Jelly <i>with a kiwi macaron</i>	£6.95
Fox & Hounds Chocolate & Cherry Knickerbocker Glory	£7.95

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 - £6.50*

*Choice of 4 Cheeses - £7.50 (supplement £1.00 for dinner inclusive guests)*

*All 5 Cheeses - £8.50 (supplement £2.00 for dinner inclusive guests)*

*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 £5.25*