



EASTER DAY 2025

TWO COURSES £28.50 THREE COURSES £36

STARTERS

Rabbit & chorizo terrine, rhubarb chutney, sourdough toast

Cream of broccoli soup, Blue Vinny rarebit

Smoked mackerel pate, cucumber jelly, Melba toast

Butternut squash crème brûlée, cheddar crisp, puff pastry soldiers

ROASTS & MAINS

Duo of Brewery Farm lamb, mint jelly

Roast Somerset pork, stuffing crackling, apple sauce

Goats cheese & Provencal vegetable pie, tenderstem, piperade sauce

Cider battered fish, handcut chips, peas, tartare

All served with a selection of seasonal sharing vegetables

Bacon & truffle cauliflower cheese - £5 (serves 2)

PUDDING

Hot cross bun bread & butter pudding, cherry ice cream

Banana parfait, rum caramel, lime cream

Local rhubarb crumble, thick custard

Local cheese board (£1.5 supplement)

LOCALLY SOURCED & SUSTAINABLE INGREDIENTS

As much of our own meat and produce from our farm just over the road is used here at The Fox. If we can't supply it we are proud to use a vast number of local producers and suppliers from Dorset and the surrounding counties from meat & fish to dairy and vegetables.

Please let us know if you have any allergies or require information on any ingredients in our dishes.

*Can be made vegan on request & a vegan pudding can be arranged if desired