



## BAR SNACKS

|                                                      |   |
|------------------------------------------------------|---|
| Selection of olives                                  | 4 |
| Tahini garlic yoghurt, whipped feta, bread selection | 7 |
| Paprika corn ribs, red pepper aioli                  | 8 |

## STARTERS

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| Soup of the day, crusty bread & butter**                                   | 8  |
| ½ pint shell on prawns, Marie Rose sauce, granary bread                    | 11 |
| Devon crab pudding, crab bisque, pickled fennel                            | 11 |
| Korean glazed Brewery Farm pork belly, rhubarb kimchi, chicory             | 9  |
| Wild mushroom pate, balsamic jelly, pickled ratatouille, toasted sourdough | 9  |
| Mozzarella bocconcini, panzanella salad, pesto                             | 9  |

## SALADS

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| Holway Farm Persian lamb salad, pomegranate dressing, feta, chickpea, mint | 18 |
| Roasted heritage beetroot salad, goats cheese, honey & balsamic walnuts    | 18 |
| Crispy chicken & bacon Caesar salad, anchovy                               | 19 |

## PUB

|                                                                                            |    |
|--------------------------------------------------------------------------------------------|----|
| Brewery farm beef burger, cheese, lettuce, tomato, onion, gherkin, relish, slaw, fries     | 19 |
| Crispy chicken burger, Dorset red cheddar, chipotle mayo, lettuce, dirty slaw & fries      | 18 |
| Beetroot & quinoa burger, lettuce, onion, goats cheese, relish, apple & fennel slaw, fries | 18 |
| Cider battered fish, hand cut chips, peas, tartare (+curry sauce £2)                       | 19 |

## MAINS

|                                                                                  |    |
|----------------------------------------------------------------------------------|----|
| Stalbridge Saddleback pork & fennel ragu. rigatoni pasta, gremolata              | 20 |
| Tuscan chicken & cannellini stufato, Parmesan crumb, rocket & pickled radish     | 19 |
| Market fish, crushed new potato, tenderstem, caper butter sauce                  |    |
| Thai green vegetable curry, cucumber & peanut salad, basmati rice, mango chutney | 18 |
| 8oz sirloin steak, hand cut chips, mushroom, tomato, onion rings, rocket         | 28 |

## SIDES

Curry sauce 2 | Peppercorn/ blue cheese sauce 2.5 | Fries /chips 4.5 | Side salad/seasonal veg 4.5

### 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 use a vast number of local producers & suppliers from Dorset and the surrounding counties

### ALLERGIES & GAME

Please let us know if you have any allergies or require information on any ingredients in our dishes. The majority of our dishes are or can be made gluten free please just ask. Game dishes may contain shot

*\*\*Vegan available on request*



## PUDDING

|                                                                    |     |
|--------------------------------------------------------------------|-----|
| Dark chocolate brownie, boozy cherries, salted caramel ice cream   | 8.5 |
| Lemon polenta cake, limoncello glaze, raspberry sorbet             | 8.5 |
| Sticky toffee pudding, butterscotch sauce, clotted cream ice cream | 8.5 |
| Vanilla creme brulee, rhubarb compote, shortbread                  | 8.5 |
| Affogato (ice cream, espresso, cinder toffee)                      | 6.5 |

## CHEESE

|                                                                  |      |
|------------------------------------------------------------------|------|
| Dorset red smoked cheddar, Blue Vinny, Wookey Hole Cheddar, Brie | 11.5 |
| <i>Sourced from Dorset, served with crackers, chutney</i>        |      |

## ICE CREAM & SORBET

3/6/9

### MARSHFIELDS ICE CREAM

Ice cream - Vanilla, strawberry, chocolate, mint choc-chip, salted caramel, coffee, honey & ginger  
Sorbet - Mango, raspberry, blackcurrant

## HOT DRINKS

|                                        |      |
|----------------------------------------|------|
| Black or white americano               | 3.25 |
| Latte, cappuccino                      | 3.95 |
| Hot chocolate                          | 3.95 |
| Selection of traditional & herbal teas | 3.25 |

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13/01/25

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