



SUNDAY MENU

BAR SNACKS

Selection of olives	4.5
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	21
Korean glazed Brewery Farm pork belly, rhubarb kimchi, chicory	10
Wild mushroom pate, balsamic jelly, pickled ratatouille, toasted sourdough	9
Mozzarella bocconcini, panzanella salad, pesto	9

SUNDAY

Duo of local beef, sliced & braised	21.5
Local pork loin, crackling	19
Seasonal roasted vegetable wellington	17
<i>Served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy</i>	5
Cauliflower cheese, truffle & bacon crumb (serves 2)	

SALADS

Persian local lamb salad, pomegranate dressing, feta, chickpea, mint	19
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	19.5
Crispy chicken burger, Dorset red cheddar, chipotle mayo, lettuce, dirty slaw & fries	19
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

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.

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*