



THE FOX & PHEASANT

REAL ALES

Tribute Cornish Ale **£4.9**, Old Speckled Hen **£4.8**,
Truman's Swift **£4.7**

ON TAP

Fox 'n' Fez Lager **£5.7**, Estrella Damm **£5.8**, Guinness **£5.7**,
Truman's Pale Ale **£5.6** Côté Breton Cidre **£5.6**,
Staropramen **£5.9**

BOTTLES

Hopf Helle Weiss **£5.5**, Hacker-Pschorr Gold **£5.7**,
Trappist Rochefort 6 **£5.7** Hepcat Gipsy Hill Session IPA **£4.8**,
Kernel Pale Ale **£6**, Corona **£4**, Magic Rock's Fantasma Gluten Free
IPA **£4.8**, Schneider Weisse Non-Alcoholic **£3**

BAR MENU *all day*

Olives	£4.5
Sausage Roll	£4.5
Scotch Egg	£5
Hummus, dukkah, crudités	£4.5
Truffle, mushroom & brie on toast, thyme honey	£6.5
Fried chilli squid, sweet chilli sauce <i>GF</i>	£7
Buttermilk fried guinea fowl, mustard mayo <i>GF</i>	£6.5
Glazed pork tacos, avocado	£6

PUB CLASSICS *all day*

Cod cheek scampi & chips, crushed peas, tartare sauce	£14
Beef burger, cheddar cheese, celeriac remoulade, chips	£15

STARTERS

Leek, potato & watercress soup, crème fraiche	£6
Beef shin croquette, beetroot, horseradish mayonnaise	£8
Cornish crab on toast, avocado, pickled cucumber	£10.5
Courgette & burrata, romesco, toasted hazelnuts <i>GF</i>	£7

SALADS

Roast smoked salmon, new potato, green beans, avocado <i>GF</i>	£7.5/£14
Charred broccoli, giant couscous, pomegranate, almond, yogurt	£6.5/£12
Grilled chicken, rocket, cherry tomato, shaved fennel <i>GF</i>	£7.5/£14

BRUNCH *10am to 4pm Saturday*

Roast bacon loin, black pudding & potato terrine, fried duck egg, spinach	£14
Mushroom & cheese omelette, toasted sourdough	£8
Fish croquettes, smashed avocado, poached eggs, watercress	£10
Open steak sandwich, celeriac remoulade, rocket, caramelised onions, brioche	£14
Smoked salmon, toasted Guinness loaf, poached egg, pomegranate	£12

SUNDAY *all day Sunday*

Roast beef sirloin, horseradish sauce	£20
Roast pork belly, apple sauce	£17.5
Half a roast chicken, bread sauce	£16
<i>All roasts served with Yorkshire pudding, roast potatoes, parsnip purée, roast carrots, green beans, gravy</i>	

MAINS

Broccoli, taleggio & pine nut tart, wilted greens, rocket	£15
Sea bream, peas & broadbeans, mushrooms, bacon, chicken jus <i>GF</i>	£16
Pork loin, potato & black pudding terrine, fennel choucroute	£17
Sirloin steak, peppercorn sauce, portobello mushroom, chips	£24
Lamb & rosemary pie, mash, mixed greens	£16

SIDES

Chips, french fries, or sweet potato fries	£4
Mash potato <i>GF</i>	£4
Broccoli & green beans, almond, kale pesto <i>GF</i>	£4
Spiced carrots <i>GF</i>	£4
Mixed leaves, fennel, cherry tomato <i>GF</i>	£3.5

PUDDINGS

Chocolate fondant, vanilla ice cream, sesame crisp	£6.5
Lemon tart, raspberry sorbet	£6.5
Buttermilk panna cotta, blackberry, pistachio cake <i>GF</i>	£6.5
Sticky toffee pudding, stem ginger ice cream	£6.5
Cheese board	£8

WHITE WINE		175 ML	CARAFE	BTL	SPARKLING & CHAMPAGNE		125 ML	BTL
Chenin Blanc , Eagles Cliff <i>Breed River Valley</i> , S. Africa, 2017	£5.5	£11	£22		Prosecco , Castello 4357 Valdobiadenne <i>Veneto</i> , Italy	£7	£33	
Chardonnay , Domaine de la Morandiere <i>Loire Valley</i> , France, 2016/17	£6	£12	£24		Rene Jolly , Blanc de Noir Tradition NV <i>Champagne</i> , France	£9.5	£55	
Albariño , Ramón Bilbao <i>Rias Baixas</i> , Spain, 2017	£6.5	£13	£26		Veuve Clicquot , <i>Champagne</i> , France, NV		£80	
Viognier , Cuvée Prestige Domaine des Lauriers <i>Languedoc</i> , France, 2017	£7.5	£15	£30		Laurent Perrier , Cuvée Rosé <i>Champagne</i> , France, NV		£95	
Gavi di Gavi , La Minaia Nicola Bergaglio <i>Piedmont</i> , Italy, 2016	£8	£16	£32		Ruinart Blanc De Blanc , <i>Champagne</i> , France, NV		£100	
Sauvignon Blanc , Tindall <i>Marlborough</i> , N. Zealand 2016/17	£8.5	£17	£34		Pol Roger , Cuvée Sir Winston Churchill <i>Champagne</i> , France, 2006		£280	
Grüner Veltliner , Allram <i>Strauss</i> , Austria, 2017			£37		DESSERT WINE, PORT & BRANDY		GLASS	BTL
Sancerre , Cuvée Chavignol Domaine Pierre Martin <i>Loire Valley</i> , France, 2016			£47		Port Portal Fine Ruby	£5	£45	
Chardonnay , Planeta <i>Sicily</i> , Italy, 2016			£55		Port Portal 10 years old Tawny	£7	£65	
Meursault , Domaine Jean-Michel Gaunoux <i>Burgundy</i> , France, 2015			£80		Armagnac VSOP Domaine Horgelus Gascogne France	£4.5		
RED WINE		175 ML	CARAFE	BTL	Cognac VSOP Jacques Petit Cognac France	£5		
Merlot , Terra Noble <i>Central Valley</i> , Chile, 2016	£5.5	£11	£22		Berneroy VSOP Calvados	£4.5		
Shiraz , Currabridge <i>South Eastern</i> , Australia, 2017	£6	£12	£24		Tokaji Aszu 6 Puttonyos, Patricius 2006		£62	
Pinot Noir , The Paparuda <i>Recas</i> , Romania, 2017	£7	£14	£28		Clos Dady, Sauternes 2014	£5.5	£31	
Malbec , Alto de Mayo <i>Mendoza</i> , Argentina, 2016	£7.5	£15	£30		COCKTAILS			
Rioja Crianza , Vina Palaciega <i>Rioja</i> , Spain, 2014/15	£8	£16	£32		Bellini		£9	
Côtes du Rhône , Organic Domaine des Gravennes <i>Rhone Valley</i> , France, 2016	£9	£18	£36		<i>Peach purée, prosecco</i>			
Pinot Noir , Esk Valley <i>Marlborough</i> , New Zealand, 2014			£48		Moscow Mule		£9.5	
Synchronicity , Martin Meinert <i>Stellenbosch</i> , South Africa 2013			£49		<i>Sipsmith vodka, angustura bitters, fresh lime, ginger beer</i>			
Saint-Emilion , Grand Cru, Chateau Galetteau <i>Bordeaux</i> , France, 2012			£60		Aperol Spritz		£8.5	
Mercurey , 1er Cru La Chassière, Jean-Pierre Charton, France, 2015			£65		<i>Aperol, prosecco, soda</i>			
Brunello di Montalcino , Caprilli <i>Tuscany</i> , Italy, 2006			£85		Negroni		£10	
Château Langoa Barton , 3ème Cru MAGNUM , St Julien, <i>Bordeaux</i> , France, 2004			£220		<i>Sipsmith gin, martini rosso, campari</i>		£11	
ROSÉ WINE		175 ML	CARAFE	BTL	Passion Fruit Martini		£11	
Cuvée Paredaux , Rose Domaine des Lauriers <i>Pays d’Oc</i> , France, 2017	£6	£12	£24	£49	<i>Vanilla vodka, passoa, passion fruit, apple juice</i>			
Miraval , Côtes de Provence <i>Provence</i> , France, 2017	£11	£23	£46	£95	Dark & Stormy		£9.5	
					<i>Dark rum, angustura bitters, fresh lime, ginger beer</i>			
					Amaretto Sour		£10	
					<i>Amaretto, egg white, fresh lemon, angustura bitters</i>			
					Bloody Mary		£9.5	
					<i>Sipsmith vodka & our homemade recipe</i>			
					Espresso Martini		£11	
					<i>Sipsmith vodka, coffee liqueur, espresso</i>			
					WATER			
					Still or Sparkling		£2	
					<i>We donate half of what you pay for our water to the Blue Marine Foundation, which exists to restore healthy oceans. Their focus is combatting overfishing by creating marine reserves, establishing new models of sustainable fishing & restoring marine habitats.</i>			