

Wednesday 3rd November

### PRIVATE DINING

Mark's Kitchen Library is a unique private dining experience for up to ten guests surrounded by Mark's impressive collection of cookbooks and vintage kitchenalia



### BROWNSEA ISLAND OYSTERS

Rocks 3.00 each  
*with shallot vinegar*

Natives 4.50 each

### STARTERS

Farmhouse focaccia with Westcombe ricotta 4.95

Truffled 'Kitchen Garden' Jerusalem artichoke and chicory salad 14.50

Mark's threesome 12.75

*Crispy fried pheasant with chilli and coriander, Plymouth Sound mackerel with fennel and kohlrabi, heritage beets with pickled walnuts*

Red mullet soup with rouille 8.50

Marinated Lulworth sea bass with lemon and chilli 9.50

Somerset water buffalo mozzarella with toasted focaccia and Isle of Wight tomatoes 10.50

Fodge smoked salmon with soda bread 14.50

Heaven and Earth 10.25

### MAINS

Bellair Haye bangers with colcannon and onion gravy 16.50

Cod fish fingers with mushy peas and chips 15.75

Korean fried pork belly with chilli and scallions 15.50

Herb-baked Lyme Bay scallops 3/5 14.50/24.00

Sugar-pit bacon chop with steamed Poole cockles 20.50

Downhouse Farm Sika deer liver with polenta and black cabbage 18.50

Hannan's Himalayan salt-aged sirloin with Foxy chips 250g/500g 27.50/55.00

### SIDES 4.50

Chipped, parsley or mashed potato

Roasted root vegetables

Isle of Wight heritage tomatoes with basil

Swiss chard bake

A discretionary service charge of 12.5% will be added to your bill.

Please speak to a member of staff if you require any information on allergens. We have strict systems in place to ensure our food is safe for you to eat. Some of our cheeses may contain raw or unpasteurised milk. The FSA advises that the consumption of raw or less than thoroughly cooked fish and shellfish may increase your risk of illness.

## PUDDINGS

- Credit crunch ice cream with hot chocolate sauce 2.75 a scoop  
Willie's Peruvian gold chocolate mousse 8.25  
Grandma's apple and bramble pie with vanilla ice cream or custard 7.75  
New Forest pavlova 8.75  
Hazelnut and Cornish sea salt chocolate shards 4.75

## FARMHOUSE CHEESE

- Westcombe Cheddar ~ St. Helena ~ Devon Blue 8.50 each  
or Farmhouse selection (all three) 12.00  
*served with crackers, spiced apple chutney and Trish Maunder's Somerset membrillo*

## WITH PUDDING

- Brachetto d'Acqui, Braida, Piedmont, Italy 2019 (**half bottle** 26.00)  
Madeira Duke of Clarence, Blandy's 10.50 **125ml**  
Quinta de la Rosa Tonnix White Port NV 6.00 **75ml**  
Quinta de la Rosa Tonnix LBV 6.00 **75ml**  
Somerset Pomona 6.00 **75ml**    Kingston Black 6.50 **75ml**  
Iced cider 9.50 **75ml**

## COFFEE AND TREGOTHNAN TEA

- Americano 2.95 Espresso/Dbf espresso 2.20/2.95  
Flat White/Latte/Cappuccino/Macchiato 2.95  
Great British Tea/Chamomile/Earl Grey 2.90  
Lemon verbena/Fresh mint 2.95

## STAY WITH US

Bill's Garden Annexe is the first of our rooms at The Fox. Designed by Mark himself, you will enjoy a home-from-home experience with an honesty bar of local food and drink and a private terrace.

The dog-friendly Annexe features a king-size bed, huge ensuite bathroom with walk in shower and roll-top bath with luxurious Bramley toiletries. Ask us for more details

A discretionary service charge of 12.5% will be added to your bill.

The majority of our dishes are gluten free, or can be adapted to be gluten free.  
We use gluten free flour where possible, so please ask us if your meal needs to be wheat or gluten free.

Please speak to a member of staff if you require any information on allergens. Some of our cheeses may contain raw or unpasteurised milk.

The FSA advises that the consumption of raw or less than thoroughly cooked fish and shellfish may increase your risk of illness.

Game may contain shot. We have strict systems in place to ensure our food is safe for you to eat.