

## Sample Menu

### Private dining

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

### LIVE MUSIC

Thursday 30th June from 7.30pm  
Sticky Toffee Jazz  
Free Entry



### MARKS KITCHEN TABLE

Enjoy a meal cooked for you by Mark in his Charmouth home, with stunning views over the Jurassic Coast

**June 20th 6.30pm–9.30pm**

**July 18th 12pm–3pm**

**August 15th 6.30pm–9.30pm**

**September 5th 12pm–3pm**

Private events also available—Limited to 8 places per event £225 per person includes all food and drinks, a signed book and goody bag

### STARTERS

Farmhouse focaccia with wild garlic oil 4.95

Jersey rock oysters with shallot vinegar 2.40 each

Watercress soup with Whitelake goats curd 9.00

Somerset water buffalo mozzarella with Isle of Wight tomatoes 10.50

Steamed Wye Valley asparagus 15.00  
*With hollandaise or vinaigrette*

Heaven and Earth 10.50

### MAINS

Bellair Haye banger with colcannon and onion gravy 16.50

Hannan's chopped steak with green peppercorn sauce 22.00  
*A 250g ground rib steak with chips*

Sugar pit bacon rib with steamed Poole cockles 20.00

Fillet of Cod with creamed leeks peas and bacon 25.00

Hannan's salt-aged sirloin with foxy chips and a watercress and Berkswell salad 300g 28.00

Whole roasted monkfish tail with Isle of Wight tomatoes and crispy sage 28.00

### SIDES 4.50

Cornish new / Chips/ Buttered spring vegetables / Kitchen garden salad

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.

Game may contain shot.

## PUDDINGS

- Credit crunch ice cream with hot chocolate sauce 2.75 per scoop  
Peruvian gold chocolate mousse 8.50  
Cheddar Valley strawberry mille-feuille 7.50  
Hollis Mead buttermilk pudding with sea buckthorn 8.50  
Hazelnut and Cornish sea salt chocolate shards 4.75

## FARMHOUSE CHEESE

- Westcombe cheddar, Bath soft or Isle of Wight Blue 8.50 each  
*served with crackers, apple and cider brandy chutney  
and Trish Maunder's Somerset membrillo*

## WITH PUDDING

- Krohn LBV 2015 6.20 **75ml**  
Portal White Port 6.20 **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

## MEET THE PRODUCERS

Join us for our series of dinners taking place each month in the garden room. A four course meal paired to wine, beer or cocktails. Hosted by Mark and local producers that bring them to your plate

## LIVE MUSIC NIGHT 30TH JUNE FREE ENTRY

Sticky Toffee Jazz - Sandy Ince - 7.30pm

## CHEESE AND WINE JUNE 22ND 7PM

Fiona Beckett - Food & wine writer | Rob Corbett - Castlewood Vineyard  
Rex Fisher - Hollis Mead

## STAY WITH US

Bill's Garden Annex 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. Castlewood Annex is our 2nd room with 2 floors, TV, walk-in wet room & Victorian roll top bath.

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.