



THE FOX
AND HOUNDS
COUNTRY INN & DINING

Sunday 16th June

Starters

- Pea & Sherry Soup, Flaked Ham, Crème Fraiche - 6.5
- Monmouthshire Spiced Air-Dried Beef, Balsamic Onions, Rockets & Parmesan- 7
- Gin Cured Salmon, Pickled Kohlrabi, Cucumber, Tarragon Mayonnaise – 7
- Asparagus & Duck Egg Tart, Chive Salad, Rapeseed Dressing – 7
- Salt Cod Fishcake, Smoked Paprika Mayonnaise, Marinated Fennel – 7
- Smoked Chicken Caesar Salad, Shaved Parmesan, Anchovies, Croutes, Egg - 7/12

Mains

- Roast Sirloin of Welsh Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables - 15
- Roast Loin of Welsh Pork, Cider Apple Sauce, Roast Potatoes, Seasonal Vegetables - 14
- Pan Fried Hake, Crushed Jersey Royals, Spring Vegetable & Herb Broth - 17
- Vegan Cottage Pie, Crushed Jersey Royals, Herb Crumb - 11
- Courgette & Basil Risotto, Crispy Goats Cheese, Olive Tapenade - 12

Desserts

- Warm Treacle Tart, Crème Fraiche Sorbet - 6
- Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce - 6
- Coconut Mousse, Pineapple Sorbet, Rum & Lime Syrup, Meringue - 6
- Malteser Ice Cream Sandwich, Chocolate Sorbet - 6
- Selection of Ice Creams & Sorbets - 1.5 per Scoop
- Artisan Welsh Cheeses – Chutney, Grapes, Celery, Biscuits & Bread - 7

*All our food is lovingly prepared in house where nuts, gluten & other allergens are present.
Our menu descriptions do not include all ingredients - If you have a food allergy, please let us know before ordering.*