

<b>SPARKLING &amp; CHAMPAGNE</b>	125 ML	BTL
<b>Prosecco</b> , Extra Dry, Ca'di Alte, <i>Veneto</i> , Italy	£9.5	£42
<b>Wild Idol</b> , Alcohol Free Sparkling Wine, <i>Half bottle</i>	£8	£30
<b>Rosé Prosecco DOC</b> , The Emissary, <i>Treviso</i> , Italy		£44
<b>Devaux</b> , Grand Réserve, <i>Champagne</i> , France NV	£14	£70
<b>Candover Brook</b> , Rosé, <i>Hampshire</i> , England NV		£75
<b>Veuve Clicquot</b> , <i>Champagne</i> , France, NV		£120
<b>Laurent Perrier</b> , Cuvée Rosé, <i>Champagne</i> , France, NV		£145
<b>Ruinart Blanc De Blanc</b> , <i>Champagne</i> , France, NV		£165
<b>Pol Roger</b> , Cuvée Sir Winston Churchill, <i>Champagne</i> , France, 2012		£345

## PUDDING WINE, PORT & BRANDY

	GLS
<b>LBV Port</b> , Quinta de la Rosa, <i>Porto</i> , Portugal	£7.5
<b>Tawny Port 10 years old</b> , Quinta de la Rosa, <i>Porto</i> , Portugal	£10
<b>Armagnac VSOP</b> , Baron de Sigognac, <i>Armagnac</i> , France	£7.5
<b>Cognac VSOP</b> , Rémy Martin, <i>Cognac</i> , France	£6
<b>Calvados VSOP</b> , Berneroy, <i>Calvados</i> , France	£6
<b>Sauternes</b> , Clos l'Abeilley, <i>Bordeaux</i> , France	£7
<b>Royal Tokaji</b> , Aszú 5 Puttonyos, <i>Tokaji</i> , Hungary	£12

## COCKTAILS

<b>Bellini</b> <i>Passion fruit or white peach purée, Prosecco</i>	£10.5
<b>Aperol or Campari Spritz</b> <i>Aperol or Campari, Prosecco, soda</i>	£14.5
<b>Fox 73</b> <i>Champagne, Sipsmith gin, lemon syrup</i>	£14.5
<b>Carry Me Home</b> <i>Amaretto, grapefruit juice, fresh mint, fresh lime, agave</i>	£13.5
<b>Negroni</b> <i>Sipsmith gin, red vermouth, Campari</i>	£14
<b>Amaretto or Whiskey Sour</b> <i>Amaretto or Whiskey, fresh lime &amp; fresh lemon, Angostura bitters</i>	£14.5
<b>F&amp;P Old Fashioned</b> <i>Bourbon, Angostura bitters, bourbon infused cherry syrup</i>	£15
<b>Margarita</b> <i>Tequila, Cointreau, lime juice, salt</i>	£14.5
<b>You're Beautiful</b> <i>Sipsmith gin, grapefruit juice, elderflower cordial</i>	£13.5
<b>Espresso Martini</b> <i>Sipsmith vodka, coffee liqueur, espresso</i>	£14.5

## VIRGIN COCKTAILS

<b>Herbal Spritz</b> <i>Herbal Seedlip, Fever-Tree orange spiced ginger ale, cranberry juice, fresh lime</i>	£8.5
<b>Almost Amaretto Sour</b> <i>Lyre's amaretti, fresh lemon</i>	£9
<b>Freellini</b> <i>Passion fruit or white peach purée, alcohol free sparkling wine</i>	£8.5
<b>Botivo Paloma</b> <i>Botivo, grapefruit juice, soda</i>	£9

## WATER

<b>Still or Sparkling</b>	£2.5
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We donate 100% of still & sparkling water sales to Pancreatic Cancer UK and your support means they can fund vital world-leading research. Their nurses can be there for those affected now and also campaign for change meaning that together, we can transform the future for everyone affected by pancreatic cancer.



## THE FOX & PHEASANT

### REAL ALES

Harvey's Best Bitter 4% **£5.8**, Tribute 4.2% **£5.9**,  
Timothy Taylor's Landlord 4.3% **£6.2**

### ON TAP

Fox 'n' Fez Lager 4.8% **£6.6**, Estrella Damm 4.6% **£6.8**,  
Guinness 4.2% **£6.8**, Five Points JUPA 5.5% **£7**,  
London Cider 4.2% **£6.3**, Arctic Sky IPA 4.3% **£6.8**,  
Free Damm 0.0% **£5.5**

### BOTTLES

Paulaner Weissbier 5.5% **£6.5**, Bau Premium London  
Lager 4.7% **£6.2**, Legend APA 4.2% **£5.8**, La Trappe Blonde 6.5%  
**£6.5**, Corona 4.6% **£5**, Magic Rock's Saucery Gluten Free IPA 3.9%  
**£5.8**, Plucky Pheasant Cider 5.0% **£6.2**, Guinness 0.0% **£5.8**,  
Lervig No Worries IPA Alcohol Free 0.5% **£5.5**

### BAR MENU *all day*

Perelló gordal picante olives <i>GF</i>	£6.5
Honey & mustard glazed chipolatas	£8.5
Scotch egg	£7.5
Padron peppers <i>GF</i>	£6.5
Truffle, mushroom & brie on toast	£9.5
Crispy squid, seaweed & sweet chilli sauce <i>GF</i>	£11.5
Buttermilk fried guineafowl, honey & mustard mayo <i>GF</i>	£9.5

### PUB CLASSICS *all day*

F&P chicken burger, slaw, lemon & garlic mayo	£16
Beer battered fish & chips, crushed peas, tartare sauce	£19.5
Beef burger, onion jam, pickles, lettuce & tomato, chicken salt fries*/**	£19.5

\*Add a slice of cheddar cheese for £1 / add bacon for £1.75 / add BBQ sauce £0.50

\*\*For information regarding burger cooking procedures please ask your server

***If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order.***

## STARTERS

English asparagus, hollandaise & crispy duck egg	£13
Wild garlic pesto spaghetti & parmesan	£13.5
Lamb croquette & harissa mayo	£15
Bacon & leek tartlet, comté, egg yolk	£10
Gin cured Chalk Stream trout, pickled fennel, mustard seeds & citrus dressing <i>GF</i>	£14.5

## SALADS

Greek salad, olives, cucumber, tomato & red onion <i>GF</i>	£9/£17
Jersey Royal potato salad, crispy bacon, spring onion & wild garlic aioli <i>GF</i>	£9/£17
Baby gem, pickled shallot, avocado & house dressing <i>GF</i>	£8/£14

*Add grilled chicken £7.5 / Add marinated feta cheese £5*

## MAINS

Orzo, burrata, pickled courgette, tomato & basil sauce, garlic yoghurt	£19.5
Chicken, chorizo & cheese pie, mash, greens, jus	£23.5
Veal schnitzel, wild garlic pesto potatoes & petits pois à la française	£29
220g sirloin steak, chips, salad & bacon hollandaise <i>GF</i>	£38
Haddock "Parker Bowles", mash, poached egg & Champagne butter sauce <i>GF</i>	£27

## SIDES

Chips, French fries or sweet potato fries <i>GF</i>	£5.5
Garlic & chive mashed potato <i>GF</i>	£5.5
Minted seasonal greens <i>GF</i>	£6.5

## PUDDINGS

"Say when" choccy mousse <i>GF</i>	£12
Dark chocolate delice & espresso jelly	£10
Banana split, candied nuts & salted caramel sauce <i>GF</i>	£9
Raspberry & pistachio frangipane tart, white chocolate sauce	£9.5
Bowl of homemade ice cream or sorbet	£6.5
Cheese, apple & tomato chutney, crackers*	£10/£17.5

*\*Please ask your server for the cheese selection*

## SUNDAY *all day Sunday*

Roast beef sirloin, horseradish sauce	£27
Roast pork belly, caramelised apple sauce	£24
Cauliflower cheese steak	£19.5
Whole roast spatchcock chicken to share, bread sauce & stuffing*	£45

*\*Individual portion also available £22.5*

*All roasts served with Yorkshire pudding, roast potatoes, parsnip purée, crushed carrots & swede, greens, red wine gravy*

## WHITE WINE

	175 ML	CARAFE	BTL
'G' Garganega, Alpha Zeta, <i>Veneto</i> , Italy, 2023	£7	£14	£26
Macabeo, Organic Familia Castano, <i>Murcia</i> , Spain, 2023	£8	£16	£30
Chardonnay, Mas La Chevalière, <i>Languedoc</i> , France, 2023	£9	£18	£34
Picpoul de Pinet, Domaine de Castelnaud Garenne, <i>Languedoc</i> , France, 2023	£9.5	£19	£36
Gavi di Gavi, Terre Antiche, <i>Piedmont</i> , Italy, 2022	£9.5	£19	£36
Vinho Verde, Alvarinho Reserva, <i>Azevedo</i> , Portugal, 2022	£10.5	£21	£40
Sauvignon Blanc, Ribbonwood, <i>Marlborough</i> , New Zealand 2022	£10.5	£21	£40
White Rioja, Izadi, <i>Rioja</i> , Spain, 2022	£12.5	£25	£48
St Véran, Domaine de la Croix Senaillet, <i>Burgundy</i> , France, 2022	£13	£26	£50
Sancerre, Domaine Roc de l'Abbaye 'Tradition', <i>Loire Valley</i> , France, 2022			£65
Chablis, Domaine Corinne Perchaud, <i>Burgundy</i> , France 2022			£70
Montagny, 1er Cru Château Jean-Marc Boillot, <i>Burgundy</i> , France, 2021			£94
Chablis, 1er Cru Jean-Paul & Benoît Droin, Montmains, <i>Burgundy</i> , France, 2022			£145

## RED WINE

	175 ML	CARAFE	BTL
'C' Corvina, Alpha Zeta, <i>Veneto</i> , Italy, 2023	£7	£14	£26
Nero d'Avola, Vigneti Zabu, <i>Sicily</i> , Italy, 2022	£8.5	£17	£32
Pinot Noir, Mas La Chevalière, <i>Languedoc</i> , France, 2022	£9.5	£19	£36
Rioja Reserva, Gran Dominio, <i>Rioja</i> , Spain, 2017	£10	£20	£38
Côtes du Rhône, Organic Perrin Nature, <i>SouthernRhône</i> , France, 2021	£10.5	£21	£40
Malbec, 'Estirpe' Organic, Pacheco Pereda, <i>Mendoza</i> , Argentina, 2021	£10.5	£21	£40
Bordeaux Supérieur, Château Mahon-Laville, <i>Bordeaux</i> , France, 2022	£11	£22	£42
Barbera d'Asti Superiore, Cantina di Nizza, <i>Piedmont</i> , Italy, 2021	£12	£24	£46
Pinot Noir, Trinity Hill, <i>Hawkes Bay</i> , New Zealand, 2022			£54
Mercurey, 1er Cru Clos du Roy Vincent et Jean-Pierre Charton, <i>Burgundy</i> , France, 2021			£85
Réserve de Léoville-Barton, St Julien, <i>Bordeaux</i> , France, 2017			£98
Château Moulin Saint-Georges, St Emilion Grand Cru, <i>Bordeaux</i> , 2018/2020			£110
Château Grand Puy Lacoste, 5ème Cru Pauillac, <i>Bordeaux</i> , France, 2004			£185
Château Lagrange, 3ème Cru St Julien, <i>Bordeaux</i> , France, 2005			£240

## ROSÉ WINE

	175 ML	CARAFE	BTL
'R' Rosato, Alpha Zeta, <i>Veneto</i> , Italy, 2023	£7	£14	£26
Coolhurst, Côtes de Provence, <i>Provence</i> , France, 2022	£11	£22	£44
Selladore, The Maison William Chase, <i>Provence</i> , France, 2022	£13.5	£27	£52

*Magnums available, please ask your server*