

The Fox

Nibbles

Nocellara olives (VE)	6.5
Japanese nuts (V)	6.5
BBQ crackers (V)	6.5
Stone baked garlic and herb bread (V)	7
Homemade focaccia (V) cold pressed rapeseed oil & balsamic	7

Small plates

Crispy calamari	16
tomato marinara, tartare sauce	
Sticky sweet chilli chicken	16.5
mixed peppers, sesame seeds, coriander	
Houmous & flat bread (VE)	14
chickpeas, piquillo peppers, capers, parsley	
Crispy cauliflower (VE)	14.5
truffled Buffalo sauce, blue cheese dressing	
Beef brisket bao buns	16
chipotle mayonnaise, pickled ginger	
Lemon & herb king prawns	16.5
spring onions, parsley, sourdough	

Homemade pizza

Freshly made and stone baked in our pizza oven

Margherita (V)	20
basil, garlic oil, cherry tomatoes	
Farmhouse (V)	21
using vegetables from our Kitchen Garden	
Ve-du-ya & rocket (VE)	21
plant based mozzarella	
Calabrese	22
spicy n' duja, rosemary, salami	
BBQ pulled pork	22
spring onions, rocket	

On the side

Truffle parmesan fries (V)	9.5
Koffmann fries (VE)	7.5
Crispy halloumi, sweet chilli jam (V)	9
Rocket & parmesan (V)	7
Garden vegetables (VE)	7.5

Allergies & intolerances: If you have any food allergies or intolerances, please let us know so we can help you choose. As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen. To find out more about our allergens, please scan the QR code.



Bar, Lounge & Terrace Menu

Prepared using the freshest seasonal ingredients from our own Kitchen Garden

Mains

"Seacuterie" sharing platter	48
dressed Cromer crab, smoked salmon, lemon & herb king prawns, cockles, mussel meat, sourdough	
Caesar salad (V)	17
romaine lettuce, egg, sourdough croutons, anchovies, parmesan crisps, caesar dressing <i>Add grilled chicken 6 / grilled king prawns 6</i>	
Sharing board	35
sliced charcuterie, baked Camembert, sourdough, Nocellara olives, artichoke, pickles	
Down Hall signature sandwich	22.5
chicken, pesto mayonnaise, bacon, tomato, avocado, Koffmann fries	
Down Hall vegetarian signature sandwich (V)	21.5
halloumi, pesto, thyme, Portobello mushroom, onion, tomato, pickle, avocado, Koffmann fries	
Watermelon and feta salad (V)	16.5
pickled red onion, cucumber, mint, rocket	
Creamy mushroom linguine (VE)	22
garlic white wine sauce, shallots, parsley <i>Add grilled chicken 6 / grilled king prawns 6</i>	
Lamb koftas	25
tomato & roasted red pepper bulgur salad, lemon & mint yoghurt, pomegranate, flatbread	
Beer battered haddock	24
triple cooked chips, homemade mushy peas, tartare sauce	
Chargrilled cheese & bacon burger	24
British beef patty, toasted brioche bun, cheese, smoked bacon, salad, slaw, relish, Koffmann fries	
Plant protein burger (VE)	23.5
toasted brioche bun, plant based cheese, salad, slaw, mustard, ketchup, Koffmann fries	
Katsu chicken burger	24
fried chicken burger, toasted brioche bun, katsu curry sauce, salad, slaw, Koffmann fries	

Desserts

Down Hall pavlova (V)	13.5
Kitchen Garden rhubarb, strawberries, Chantilly	
Sticky toffee pudding (V)	10.5
butterscotch sauce, vanilla ice cream	
Chocolate brownie sundae (V)	10.5
vanilla ice cream, brownie, Chantilly cream, chocolate sauce	
70% Guanaja chocolate ganache (VE)	13
sesame, coffee ice cream	
Selection of British cheeses (V)	16
Down Hall garden chutney, grapes, artisan crackers	

A discretionary 10% service charge will be added to your invoice, this is shared entirely with the team. Prices are inclusive of vat at the prevailing rate.