



STARTERS

Parsnip & celeriac soup , truffle oil, focaccia (v)	8
Confit duck terrine , pistachio & sour cherries, rhubarb gel, pickled shallot, cornichon, chargrilled sourdough (n)	9
Whipped plant based feta cheese , chargrilled pitta, sumac, dukka, pomegranate, maple syrup (vg, n)	8.5/17
Puglian Burratina , blood orange, bitter leaf & poached fig salad, citrus dressing, focaccia (V)	9
Loch Duart salmon rilette , pickled cucumber, rainbow radish, wholemeal toast	9

MAINS

Burrata & black truffle tortellini , cherry tomatoes, sage butter, toasted pine nuts (v, n)	18
Pan seared fillet of sea bass , caramelised cauliflower puree, chargrilled asparagus, hazelnut butter (gf)	22
Harissa spiced aubergine , herb, lemon & golden raisin couscous, pistachios, plant-based yoghurt (vg, n)	17
Ale battered fish & chips , crushed peas, tartare sauce	17
Marinated butterflied chicken breast , spiced barley, watercress & fennel salad, citrus dressing	19.5

ROASTS

Dingley Dell Pork Belly

Apple sauce

19.5

Hereford Beef Sirloin

Horseradish

22

Cornish Lamb Rump

Mint sauce

21.5

Nut Roast

Apple sauce

17.5

All served with roast potatoes, smashed roots,
Yorkshire pudding & greens

SIDES

Chunky Chips 4

Purple sprouting broccoli 4

Roast potatoes 4

House salad 4

SWEET FIX

Pistachio Crème Brûlée , shortbread (n)	9
Dark chocolate & coffee tartlet , vanilla ice cream	8
Warm banana loaf , plant based vanilla ice cream, cider caramel, candied walnuts (vg, n)	8
Selection of cheeses , celery, quince paste, oatcakes, walnut & raisin bread	10

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