



winter evening menu

fresh, local & seasonal produce prepared with care by our team of chefs

intros

mixed olives 2.45 **sun blushed tomatoes, chilli broad beans** 1.75
Fox made focaccia and balsamic dip 2.95 **or all as mixed intro** 7.95

to start or as a light main

smoked salmon with beetroot, horseradish and watercress 7.45

farmhouse pork terrine with red onion and apricot chutney 6.25

mushrooms on toast with parmesan and rocket 6.25 ✓

today's soup chef's own soup with locally baked bread 5.45 ✓

goats cheese pear and walnut salad 5.50 ✓

to follow see the specials boards for more fish, meat and vegetarian dishes

pan roasted salmon with a mussel and winter vegetable broth 13.95

sirloin steak with confit tomatoes, roasted mushrooms, garlic butter and hand cut 17.95

salmon & smoked haddock fish pie fresh fish bound with leeks, topped with a buttery mash and a cheese gratin, served with fresh seasonal vegetables 12.95

pan roasted free range chicken breast with fondant potato, braised red cabbage and chicken jus 14.50

homemade potato gnocchi served with wild mushrooms, confit tomatoes and parmesan cheese 11.50 ✓

lambs liver and crispy bacon simply served with creamy mash, seasonal vegetables and onion gravy 11.95

side orders

locally baked bread & butter 1.45 **grilled mushrooms** 1.95

potatoes – buttered new, mashed, or hand cut chips 2.45

seasonal vegetables, mixed leaf or rocket & parmesan salad 2.45

to finish - leave room for chef's own desserts and thurston manor farm ice cream from 4.95

coffee, tea, hot chocolate & fruit teas organic and all fair trade from 1.85

we champion our local suppliers and endeavour to have as little impact on the environment, using high welfare, free range and organic wherever possible

jan 2012

the fox inn 1 Eastgate Street Bury St Edmunds Suffolk IP33 1XX

tel 01284 705562 email rooms@thefoxinnbury.co.uk website www.thefoxinnbury.co.uk