

VIP Menu

Course 1

Duck Liver Pate

On toasted brioche with beetroot gel

Oysters

With late harvest verdelho granita

Pickled Scallop

With gin watermelon & Marie Rose

Cheese Arancini

With truffle aioli

Course 2

Brisket Slider

With Gruyère & red onion jam

Pulled Pork Slider

With red Leicester cheddar and mango chilli jam,

Served with house made wedges and dipping sauces

Course 3

Fox VIP Platter

With locally sourced cured meats, terrine, salmon, cheeses, olives and crispy ciabatta