

Nibbles & Starters

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| Mixed olives & feta cheese (v) | 4.95 |
| Homemade caramelised onion hummus & selection of dipping breads (v) | 5.95 |
| Honey & wholegrain mustard chipolata sausages | 5.95 |
| Selection of garlic breads (v) | 5.95 |
| Plain, Cheese, tomato & chilli, goat's cheese with red onion | |
| Cajun breaded halloumi Chips (v) | 5.95 |
| Chilli jam & seasonal leaves | |

To share...

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| Vegetarian platter (v) | 24.95 |
| Tempura broccoli, Cajun breaded halloumi, homemade caramelised onion hummus & breads, olives & feta, stilton fritters, goats' cheese & red onion garlic bread | |
| The Fox Platter | 28.95 |
| Mixed olives & feta, caramelised onion hummus & dipping breads, honey & wholegrain chipolata sausages, homemade chicken liver pate on toasted brioche, black pudding scotched egg & Cajun halloumi chips | |
| Fritto Misto | 29.95 |
| Calamari, king prawns, cod chunks & whitebait deep fried in tempura batter with lemon aioli, chilli jam & tartare dipping sauce | |

Starters

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| Soup of the day (v) | 5.95 |
| Daily baked bread & local butter | |
| Chicken & black pudding boudin blanc | 6.95 |
| Celeriac puree, creamed potato, buttered kale & red wine jus | |
| Homemade chicken liver pate | 6.95 |
| Toasted brioche, seasonal leaves & house chutney | |
| Tempura broccoli (v) | 6.95 |
| Stilton fritters, poached pear & broccoli puree | |
| Goat's cheese, roasted carrot & beetroot (v) | 6.95/12.95 |
| Carrot puree & buttered leeks | |
| Sautéed king prawns | 9.95 |
| Chilli, garlic, spring onion & daily baked bread | |
| Black pudding scotched egg | 7.95 |
| Seasonal leaves spicy homemade ketchup | |

Main courses

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| Slow roasted lamb shank | 20.95 |
| Creamed potato, sweet potato puree, roasted root vegetables, seasonal greens & red wine jus | |
| Buttermilk fried chicken burger | 15.95 |
| Bacon jam, on a brioche bun, with tomato relish, lettuce, tomato, dill pickle & skinny fries | |
| Pan fried French trimmed chicken | 15.95 |
| Dauphinoise potatoes, parsnip puree, roasted parsnip & red wine jus | |
| Classic 8oz Beef burger | 14.95 |
| Lancashire cheese & streaky bacon, on a brioche bun, with tomato relish, lettuce, tomato, dill pickle & skinny fries | |
| Real ale battered cod & triple cooked chips | 16.95 |
| Homemade tartare sauce & mushy peas | |
| Lancashire cheese & onion Pie (v) | 13.95 |
| Triple cooked chips, spring greens & red wine jus | |
| Slow braised feather blade of beef | 16.95 |
| Creamed potato, celeriac puree, roasted beetroot & carrots, red wine jus | |
| Tournedos Rossini 8oz fillet (served medium rare) | 36.95 |
| Homemade chicken liver pate, toasted brioche crouton & madeira reduction, triple cooked chips & winter greens | |
| Chicken, mushroom & leek Pie | 14.95 |
| Triple cooked chips, winter greens & red wine jus | |
| Vegan fish & chips (v & ve) | 14.95 |
| Banana blossom, triple cooked chips, tartare sauce & mushy peas | |
| Pan fried Cumberland sausage | 11.95 |
| Creamed potatoes, seasonal greens & red wine jus | |

From the grill

All our steaks are served with triple cooked chips, battered shallot & grilled vine tomatoes

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| 8oz Sirloin steak | 24.95 |
| 10oz Ribeye steak | 27.95 |
| 8oz Centre cut fillet steak | 35.95 |
| Cured bacon chop | 15.95 |
| Crispy breaded hens' egg & glazed pineapple | |
| Spiced aubergine steak (v & ve) | 13.95 |

Sides & Sauces

Brandy peppercorn sauce 3.95

Wild mushroom diane sauce 3.95

Stilton cheese sauce 4.95

Triple cooked chips 4.95

Skinny fries 4.95

Sweet potato fries 5.95

House salad 4.95

Seasonal greens 4.95

Beer battered onion rings 4.95

Buttered garden peas 3.95

Sandwiches

Available 12-2 Monday - Friday

All our sandwiches are available on a choice of white or brown bread.

With coleslaw, seasonal leaves & triple cooked chips

B.L.T 9.95
Streaky bacon, lettuce & tomato

Beer battered Fish fingers 11.95
Tartare mayonnaise

Hot roast topside of beef 11.95
Red onion jus

For the little ones...

Ages 12 & under

Starters

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| Halloumi chips With sweet chilli dip | 3.95 |
| Garlic bread with cheese | 3.95 |
| Honey & wholegrain mustard chipolata sausages | 3.95 |

Main courses

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| Homemade chicken goujons Triple cooked chips & garden peas | 6.95 |
| Miniature fish & chips Triple cooked chips & garden peas | 7.95 |
| Homemade beef burger Skinny fries | 6.95 |
| Miniature sausages & mash Homemade gravy | 6.95 |

Desserts

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| Sticky toffee pudding Mrs. Dowson's vanilla ice cream | 3.95 |
| Hot chocolate brownie Mrs. Dowson's Chocolate chunk ice cream | 3.95 |
| Selection of Mrs. Dowson's ice cream | 3.95 |
| Knickerbocker Glory | 5.95 |

Teas & Coffees

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| Flat white | 3.95 |
| Cappuccino | 3.95 |
| Black coffee | 3.00 |
| Espresso | 2.50/3.50 |
| Latte | 3.95 |
| Liqueur coffees | 7.95 |
| Hot chocolate | 4.95 |
| Tea | 3.95 |
| Every day, Green, Earl Grey or Peppermint | |
| Flavoured latte shots | 1.50 |
| Caramel, Vanilla, Hazelnut or Toffee nut | |

Desserts

All our desserts are lovingly made from scratch in our kitchen by our wonderful team of chefs

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| Sticky toffee pudding Hot butterscotch sauce & Mrs. Dowson's vanilla bean ice cream | 6.95 |
| Melting chocolate bomb Chocolate brownie, Mrs Dowson's Ferrero Rocher ice cream & hot caramel sauce | 8.95 |
| Cheeseboard French brie, cheddar & stilton, with biscuits, house chutney & grapes | 10.95 |
| Homemade Bakewell tart Mrs. Dowson's black cherry & amaretto ice cream | 7.95 |
| Strawberry & raspberry pavlova Mrs Dowson's fruits of the forest sorbet & vegan meringue | 6.95 |
| Selection of Mrs. Dowson's Ice cream | 6.95 |

The Fox Inn is a wonderfully historic pub & has been serving up great food since the early 1800's. Hearty British favourites bursting with fresh, seasonal produce using only the best regional ingredients. Everything we cook, bake or assemble is lovingly made from scratch.

Our menu evolves with the seasons, ensuring we utilise nature's larder when ingredients are in their prime. The emphasis is always on quality produce, treated with respect and care.

Let the roaring fires, wooden beams & master cookery captivate your heart & stomach in equal measure!

We are proud to use the following suppliers:

Butcher

Penny's bespoke butchers – Accrington

Fruit & Vegetables

Johnson's Farm – Roby Mill

Fishmonger

The Fish Company – Rainford

Bakery

Tastie Fillings Co – Wigan

Dairy

Bannister farm – Bispham
Mrs. Dowson's Ice Cream – Blackburn

Sundries

Fiddler's Lancashire crisps – Rufford
Wignall's Yallo oil – Standish
Mrs B's Edible flowers – Rainford

Drinks

Barton's – Ashton in Makerfield
DVino wines – Preston

Gardens

Pimbo Nurseries – Upholland