



## Starters

Homemade Soup of the Day

£5.50

Coquille St Jacques (scallops & prawns in white wine baked in the oven)

£11.95

Parmesan Cheese & Chive Twice Baked Soufflé with Vegetable Spaghetti & Basil Pesto

£7.95

Tempura Battered Calamari with a Peanut Satay Dipping Sauce

£8.50

Confit Duck Leg with Bubble & Squeak Tian topped with Red Onion Marmalade & Balsamic Dressing

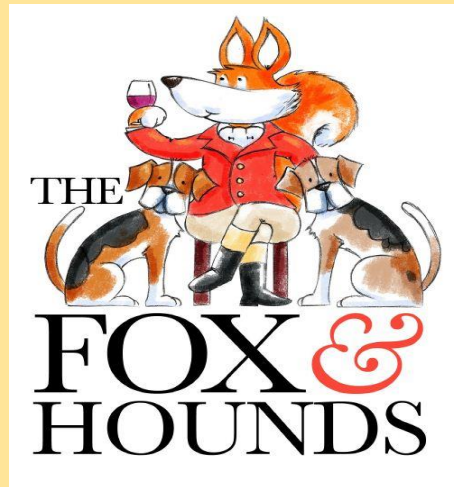
£8.50

Fresh Scottish Rope Mussels poached in a Coconut Cream, Chilli, Garlic & Ginger Broth

£7.95

Fox & Hounds Fish Cake infused with Basil, Garlic & Sun Blushed Tomato served in a Fennel Cream  
Sauce

£8.95



### MAINS

Roasted Rump of English Lamb with Pea, Mint & Leek Ragout, Madeira Wine Sauce & Bacon Lardons

£16.95

Venison Fillet with Parsnip Puree, Blackberry Port Sauce & Straw Potatoes

£23.50

Panko Breaded Chicken Breast with Katsu Curry Sauce on Toasted Egg Noodles with Pickled Ginger

£15.50

### Fish

Pan Fried Cod Supreme with Spicy Chorizo, Parmesan, Lime, Coriander & Garlic Crust with a Red Pepper Cream & Wine Sauce

£17.50

Natural Scampi Tails poached in a Spring Onion, Crayfish & Tomato Concasse Pernod Cream Sauce

£18.95

Pan Fried Fillet of Sea Bass with Wilted Spinach, Onion & Garlic topped with Mango, Cucumber & Tomato Salsa drizzled with Sweet Red Chilli Sauce

£17.95

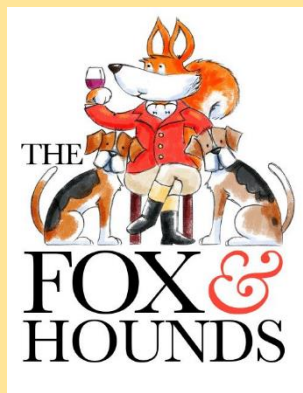
### Steaks

8oz Sirloin Steak, served with field mushroom & tomato £18.95

7oz Fillet Steak served with field mushroom & tomato £23.95

All steaks can be served with a choice of Peppercorn or Stilton Sauce. £2.50

All Dishes include fresh vegetables of the day. Everything is cooked to order & includes 20% VAT



## Dessert Menu

£6.50 each

Passion Fruit & Orange Ginger Biscuit Cheesecake with Mandarin Sorbet

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Rhubarb, Stem Ginger & Strawberry Trifle with Chantilly Cream

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Coconut & Lime Pannacotta with Mango Coulis & Toasted Coconut

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Warm Chocolate & Black Cherry Brownie with Vanilla Ice-Cream, Honeycomb & Chocolate Sauce

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Apple & Cinnamon Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice-Cream

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Spiced Orange, Sultana, Brandy, Bread & Butter Pudding with Belgian Chocolate Custard

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Selection of Ice-Cream & Sorbet (£4.50)

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French & English Cheese with Biscuits, Homemade Chutney, Fresh Grapes & Celery (£7.95)

### Coffee/Tea

Cafetiere £2.50

English Breakfast Tea £2.00

Various Fruit Teas £2.00

### Dessert Wine

Semillon, Botryis, Berton Vine  
Yard

*Bottle £20.00 .... 75ml Glass £4.50*

### Brandy (25ml)

Courvoisier VS £4.00

Chateau de Beaulon (7 Years) £4.50

Remy Martin XO £12.50

Mousquetaire du Roy Armagnac  
£4.50

Calvados Pays D'Auge (3 Years)  
£4.50

### Ports

Ruby, Barros

*Bottle £25.00 .... 50ml Glass £2.50*

10 Year Old Tawny, Barros

*Bottle £35.00 .... 50ml Glass £3.50*

### Sherry's (50ml)

Dry, Medium or Sweet £2.50

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