

THE HEYWOOD
RESTAURANT

AT THE FOX AND HOUNDS COUNTRY HOTEL



Our Ethos

Head Chef James Nightingale and his team of chefs take great pride in making dishes for every taste and dietary need, designing dishes to let the quality of the ingredients shine through. We focus on locally sourced ingredients that have been sustainably and ethically produced. If you have a particular need, intolerance, allergy or just would prefer something slightly different to accompany your dish, please ask, as we are always happy to be flexible.



With our Compliments

AMUSE BOUCHE [Ingredients may vary]

Different culinary treats compliments of the kitchen staff

Nibbles

CRUDITES & HUMMUS [V]	3.50
SPICY DEEP FRIED CHICKEN TENDER	2.25
LEMON & OREGANO MARINATED OLIVES [V, GF]	2.90
HOMEMADE BREAD BASKET	3.25

Starters

SOUP OF THE DAY [V]	6.95
<i>Served with fresh bread & butter</i>	
SHREDDED DUCK LEG BAO BUN	9.00
<i>With plum sauce, pickled carrot, cucumber & peanut crumb</i>	
BEETROOT PANNACOTTA [GF]	6.50
<i>With whipped brie & herbs from the garden</i>	
GIN CURED SALMON [GF]	7.75
<i>With avocado, lemon gel & coriander oil</i>	
GREEK SALAD [GF]	5.25
<i>Marinated tomato, cucumber & feta greek salad with mint & kalamata olives</i>	

Mains

PAN FRIED DUCK BREAST [GF]	21.00
<i>With roasted vegetables, beetroot & balsamic</i>	
ROASTED RACK OF LAMB [GF]	22.00
<i>With peas, mint, grilled courgette & marinated new potatoes</i>	
SEARED CHICKEN BREAST [GF]	17.00
<i>With king oyster mushroom, herby mash potato & bacon</i>	
10OZ RUMP STEAK [GF]*	19.55
<i>With french fries & garlic butter</i>	
FISH & CHIPS	14.95
<i>Beer battered sustainable fish with chips, homemade tartare sauce & pea puree</i>	
HOMITY PIE [V]	13.50
<i>Potato, cheese & leek tart with rocket & flaked almonds</i>	
WHOLE LEMON SOLE [GF]	15.50
<i>Marinated in Indian spices with lime, coconut & vegetable stir fried rice</i>	

A Vegan Menu is also available - please ask a member of the team .



Side Dishes

ROASTED VEGETABLES [GF, VG]	3.00
FRENCH FRIES [V]	3.00
SWEET POTATO FRIES [V]	3.00
TRIPLE COOKED CHUNKY CHIPS	3.00

Food Allergies and Intolerances

Before you order, please inform our staff of any allergies or intolerances that you may have and we will be happy to assist with your choices or, where possible, alter the dish to accommodate.

Desserts

Please see our desserts board for today's selection of freshly made desserts.

CHEESE BOARD [V]

Selection of HawkrIDGE Farm Cheeses including Wookey Hole Cave Aged Mature Cheddar, Miss Thymed, Somerset Brie and Harbourne Blue, with homemade chutney, grapes, celery & crackers **8.25**

Add a glass of Taylors LBV Port **ADD 4.00**

HOMEMADE ICE CREAM & SORBETS [V]

Please ask your server about today's available flavours.

Two scoops **3.25**
Three scoops **4.50**



Tea & Coffee

Tea	2.50	Cafetière	2.70
Green Tea	2.50	Americano	2.40
Camomile Tea	2.50	Latte	2.90
Earl Grey Tea	2.50	Cappuccino or Flat White	2.75
Peppermint Tea	2.50	Double Espresso	1.90
Chai Tea	2.50	Chai Latte	2.40
Selection of Fruit Teas	2.50	Hot Chocolate	2.70
		Liqueur Coffee	6.75

Decaffeinated options are available

WINE LIST

House Whites

4	Lion Ridge Sauvignon Blanc , <i>Western Cape, South Africa</i>	BTL 19.75 175ML 4.80 250ML 6.75
5	Billycan Chardonnay , <i>South East Australia</i>	BTL 19.75 175ML 4.80 250ML 6.75
6	Laroma Pinot Grigio , <i>Sicily, Italy</i>	BTL 19.75 175ML 4.80 250ML 6.75



White Wines

1	Sharpham Dart Valley Reserve , <i>Devon, England</i>	BTL 26.00
2	Lyme Bay Shoreline , <i>Devon, England</i>	BTL 35.00
14	Huntersville Chenin Blanc , <i>Swartland, South Africa</i>	BTL 22.00
15	Voyage Des Animaux Chardonnay , <i>Languedoc, France</i>	BTL 23.00
16	Dauget de Berticot Sauvignon Blanc , <i>Cotes de Duras, France</i>	BTL 24.00
17	Blue Horn Torrontes , <i>Mendoza, Argentina</i>	BTL 25.00
18	Fincas de Azabache Tempranillo Blanco , <i>Rioja, Spain</i>	BTL 26.00
19	Deen Vat 7 Chardonnay De Bortoli , <i>New South Wales, Australia</i>	BTL 28.00
20	Sancerre Domaine Neveu , <i>Loire, France</i>	BTL 36.00

House Reds

7	Whistle Blower Merlot-Cabernet Sauvignon , <i>Valle Central, Chile</i>	BTL 19.75 175ML 4.80 250ML 6.75
8	Billycan Shiraz , <i>South East Australia</i>	BTL 19.75 175ML 4.80 250ML 6.75
9	Waqi Malbec , <i>Mendoza, Argentina</i>	BTL 19.75 175ML 4.80 250ML 6.75



Red Wines

21	Huntersville Pinotage , <i>Swartland, South Africa</i>	BTL 21.50
22	Cormoran Crianza , <i>Rioja, Spain</i>	BTL 24.50
23	Patriarche Merlot , <i>Languedoc, France</i>	BTL 25.00
24	Viu Manent Cabernet Sauvignon Reserva , <i>Cholcagua Valley, Chile</i>	BTL 27.00
25	Château La Pointe Bouquey , <i>Bordeaux, France</i>	BTL 31.00
26	Chianti Classico Castello d'Albola , <i>Tuscany, Italy</i>	BTL 32.00
27	Hahn Winery Pinot Noir , <i>California, USA</i>	BTL 33.50
28	Châteauneuf-du-Pape Colombo & Fille , <i>Rhone, France</i>	BTL 56.00

Rosé Wines

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| 10 | Laroma Pinot Rosato, <i>Sicily, Italy</i> | BTL 19.75
175ML 4.80
250ML 6.75 |
| 11 | Island Fox Zinfandel Blush, <i>California, USA</i> | BTL 19.75
175ML 4.80
250ML 6.75 |
| 29 | Pierre De Taille Rosé, <i>Coteaux d'Aix-en-Provence, France</i> | BTL 31.00 |

Champagne

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| 12 | Joseph Perrier Cuvée Royal Brut, <i>Champagne, France</i> | BTL 49.75 |
| 3 | Lyme Bay Brut Reserve, <i>Devon, England</i> | BTL 46.00 |

Sparkling Wines

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| 13 | Prosecco Spumante Botter, <i>Veneto, Italy</i> | BTL 26.00
200 ML 7.75 |
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