



## DAILY MENU

### Finger Food & Sharers

Wood-fired flatbread - Garlic & rosemary (VG) 5.5 • Caramelised onion & mozzarella 6.5 • Nigella seeds, sumac, cheese (VG) 5.5 olive oil, (VG) 4.5 • Hickory smoked nuts (VG) 44  
Harissa hummus, flatbread (VG) 4.5 • Sweet Sicilian olives (GF) (VG) 5

Shell on King prawns, paprika aioli (GF) 6.5 • Crispy banana blossom (VG) 5 • Halloumi fries & bang bang sauce 6  
Goat's curd, butternut squash & rocket (V) 5.5 • Paddock Wood chorizo 6.5  
Korean BBQ chicken wings, kimchi 6 • Fig & cobnut salad (VG) 5 • Shetland mussels 6

### Starters

Crown Prince spiced pumpkin soup, toasted seeds, crusty bread (VG, GF) • 7.5  
Seared king scallops, wild mushroom, tarragon, Kentish cobnuts butter sauce (GF) • 13.5 / bigger 20 (with salad)  
Marden pigeon\* & fig salad, crispy bacon, Staplehurst blue, toasted walnuts, juniper dressing • 9 / bigger 15  
Korean BBQ chicken wings, kimchi cabbage, chilli, coriander • 9  
Shetland mussels, shallot, garlic, cream, parsley, crusty bread • 9 / bigger 16 (with fries)  
Goat's curd salad, roasted butternut squash, beetroot, cobnut, aged balsamic (V) • 8.5 / bigger 14  
Baked Camembert, candied nuts & cranberries, festive chutney, ciabatta sticks • 10  
Kentish game terrine, wild boar, venison & pigeon, Cumberland sauce, toast (GF)\* • 8.5

### New Year's Eve Specials

King prawn, scallops & smoked haddock bake, English mozzarella, crusty bread • 12  
Bedgebury Forest venison steak\*, boulangère potato, cavolo nero, wild mushroom, juniper berry sauce • 24  
Wild seabass fillet, roast butternut squash, tenderstem broccoli, Prosecco butter sauce • 25  
Panettone bread & butter pudding, Jamaican rum & raisin ice cream • 7.5

### Mains

English grilled steak – served with, vine tomato, flat mushroom, watercress, chips/fries/sweet potato fries (+£1)  
35-day aged 10oz ribeye • 29 | 21-day aged 8oz fillet 33 | Surf & Turf – add king prawns • 5  
Peppercorn sauce • 2.5 | blue cheese sauce • 2.5 | garlic & parsley butter • 1.5  
Traditional fish & chips, mushy peas, tartare sauce, lemon • 16 (VG available • 13)  
King prawn linguine, coriander, garlic, chilli, ginger, cherry tomato, leeks • 8 (GF available)  
Game pie, venison, pigeon, wild boar, duck, juniper, roast potatoes & seasonal vegetable, gravy • 18  
Moroccan baked beetroot & lentil salad, edamame, pickled red cabbage, pineapple, mint & yoghurt dressing (V) • 14  
add plant-based “meat” • 3 | chicken breast • 4 | King prawns • 5 | halloumi fries • 4  
Marden wild duck breast\*, roasted Jerusalem artichoke, curly kale, berry jus • 21  
Thai style chicken kebab, skin-on fries, green chilli mayo, Asian slaw, salad, wood-fired flatbread • 18.5  
Bedgebury venison burger, Cumberland sauce, bacon, Staplehurst blue, celeriac remoulade, chips • 17 – double it up 6  
Cod fillet, pumpkin & sage tortellini, spinach, lemon butter sauce • 23  
Butternut squash curry, tenderstem broccoli, coconut rice, garlic & coriander naan bread (VG) • 16  
Roast turkey, traditional stuffing, pigs in blankets, duck fat roasted potatoes, vegetables & gravy • 18

#### Salads, greens & tatties

Chips 5 • Skin on fries 5  
Sweet potato fries 5.5  
Roast potatoes • 5  
Winter salad 4.5 • (GF, VG)

#### Sauces • 1.5

Sweet chilli sauce (VG) • Hollandaise sauce  
Celeriac remoulade • Paprika alioli (VG)  
Bang bang sauce

## Woodfired Artisan Sourdough Pizza

### OUR OWN

The Fiery Fox - pancetta, chipotle chicken, mushroom, roquito pepper, mozzarella, garlic, basil • 15

The Fox-Sea - King prawns, anchovies, corn, chilli, coriander, avocado, mozzarella • 16

The Korean Piggy - Korean pulled pork, BBQ sauce, chilli, pickled ginger, pineapple, mozzarella, coriander • 14

The Vegan Patch – “Meaty mushroom”, butternut squash, celeriac, red onion, roquito peppers, tarragon, garlic (VG) • 13

The Fancy Goat - Golden Cross goat’s cheese, figs, cobnuts, beetroot, mint, caramelised onion, rocket, aged balsamic (V) • 13

### CLASSICS

Margherita - mozzarella, plum tomato sauce, basil (V) • 12

Quattro Stagioni - Tenderden ham, artichokes, mushrooms, olives, mozzarella, plum tomato sauce, basil • 14

Hawaiian - Tenderden ham, pineapple, mozzarella, plum tomato sauce, basil • 13

Pepperoni - pepperoni, mozzarella, plum tomato sauce, basil • 14

Calzone - pepperoni, sausage, mushroom, onion, mozzarella, plum tomato sauce • 15

Sloppy Giuseppe – beef brisket, spicy nduja, buffalo mozzarella, roquito peppers, garlic, oregano • 16

### EXTRAS

King prawns, spicy nduja, Korean pulled pork, chipotle chicken, pepperoni, Tenderden ham, beef brisket • 2.5

Plant-based “meat”, mozzarella, vegan cheese, avocado, artichoke, anchovies, buffalo mozzarella, figs • 1.5

Mushroom, corn, Kalamata olives, red onion, pineapple, roquito peppers, butternut squash, celeriac • 1

### Puddings

Vegan passion fruit sponge pudding, elderflower sorbet • 8

Kentish apple, pear & cinnamon crumble, satsuma & custard • 8

Pistachio crème brûlée, festive shortbread • 7.5

Salted caramel chocolate brownie, mince pie ice cream • 8.5

Traditional Christmas pudding, red currants, brandy sauce • 7

Selection of Callestick Farm Cornish fruit sorbets, blood orange, pomegranate, mango, raspberry (GF) • 7.5

Selection of Callestick Farm Cornish dairy ice creams, chocolate, vanilla, honeycomb, strawberry (GF) • 7.5

Selection of vegan ice creams, strawberry sherbet, chocolate, vanilla bean (VG) • 8

British cheeses, grapes, quince jelly, celery & biscuits • 3 per piece

Somerset Brie, Canterbury Ashmore cheddar, Staplehurst blue, Golden Cross goat’s cheese

### ILLY Coffee

Americano | Decaffeinated Americano | Single Espresso | Macchiato • 2.75

Café Latte | Cappuccino | Hot Chocolate | Mocha | Double Espresso | Flat White • 3.5

Flavoured Latte | vanilla, caramel • 3.75

Amaretto Latte | Irish, French, Calypso, Jamaican coffee • 6.5

### Natural Teas & Superblends from Twining’s

English Breakfast | Peppermint | Earl Grey | English Breakfast (decaf)

Turmeric & Orange | Matcha, Green Tea with Lime | Blackcurrant, Rosemary & Honey • 3

*Before you order, please inform a member of staff if you have a food allergy or intolerance*

GF – dishes can be made gluten-free friendly, not 100% gluten-free, VG - vegan dishes, V - vegetarian dishes

**\*Game dishes may contain lead shot**

**A discretionary 12.5% service charge will be added to your bill  
100% of the service charge is shared equally with the team at The Lazy Fox**

