

EASTER DAILY MENU (sample menu)



FOR THE TABLE

Freshly baked bread, olive oil, balsamic (vg) 4.75
Sweet Sicilian olives (gf, vg) 5

Smoked nuts (vg) 3.75
Pea & mint hummus, garlic flatbread (vg,gfa) 4.95

SHARERS - ANY 3 FOR £21 OR 5 FOR £35

Confit garlic & rosemary wood fired flatbread (vg) 7.5
Mozzarella & sweet chilli jam wood fired flatbread (v) 8.25
Cornish haddock goujons, curry sauce 7.5
Korean BBQ vegan tempeh "ribs", Asian slaw (gf) 7.25
Smoked haddock, salmon & cheddar fish cake, hollandaise sauce 7.5
Turkish lamb meatballs, mint & sumac yoghurt, herbs salad (gf) 7.9
Wild garlic, pea & radish salad, crispy broad beans, mustard dressing (vg) 6.95
Grilled halloumi, maple roast rhubarb, mint dressing (v) 7.25

STARTERS

Spring vegetable & pearl barley soup, crusty bread (vg,gfa) 7.5
Peruvian fillet steak salad, avocado, coriander, sweetcorn, jalapeno, red onion & mango salsa 13 / bigger 18.5
Chicken & ham hock gratin, cheese crumb, pea shoot & radish salad 8.95
Grilled halloumi & organic quinoa salad, wild garlic, broad beans, rhubarb, mint dressing (v,vga,gf) 8.5 / bigger 15
Classic Shetland moules mariniere, crusty bread 10.5/ bigger 21 - with fries

EASTER SPECIALS



Harissa spiced lamb croquettes, radish salad, wild garlic aioli 9
Seared king scallops, pea, broad beans & pancetta, passion fruit vinaigrette 15
Romney Marsh lamb rump, potato gratin, spring greens, heritage carrots, aged balsamic sauce 27
Rye Bay stone bass fillet, Jersey Royals, samphire, Kalamata olives, cherry tomato & butter sauce (gf) 25.5

MAINS

English grilled steak – vine tomato, flat mushroom, watercress, chips/fries/sweet potato fries (+£1) (gf)
35-day aged 10oz rib eye 33 | **21-day aged 8oz fillet** 36 | **Surf & turf** – add King prawns 5
Peppercorn sauce 3 | Blue cheese sauce 3 | Garlic & parsley butter 2
Cornish haddock fish & chips, mushy peas, pickled gherkin, tartare sauce, lemon 18.95 (vga 14.95)
Spring lamb kofta kebab, skin on fries, garlic flat bread, tomato, onion & herbs salad, sumac yoghurt 20.95
Sussex White pork belly, mustard mash, curly kale, battered onion rings, red wine sauce (gf) 19.25
Rogan Josh curry, coconut raita, pilaf rice, mango chutney, garlic & coriander naan (vg) 17.5
Add – chicken breast 4 | King prawns 5 | beef steak | 6
Rye Bay cod fillet, Jersey Royal potatoes, purple sprouting broccoli, samphire, beurre noisette (gf) 24.5
Giant pasta Alfredo, broccoli, Twineham Grange parmesan, capers (v) 16.5
Smash English beef burger, crispy bacon, cheddar cheese, burger relish, coleslaw, chips 18.95
Gut-loving burrito bowl, sweetcorn, black bean, guacamole, jasmine rice, coriander, coconut yogurt (vg, gf) 15.25
Add – chicken breast 4 | King prawns 5 | beef steak 6
Steak, ale & mushroom pie, spring vegetables, Jersey Royals potatoes, gravy 18.95

SALADS, GREENS & TATTIES

Chips / Skinny Fries (vg) 5.25
Sweet potato fries (vg) 5.75
Truffle & parmesan fries (v) 6.75
Jersey Royal potatoes (vga) 4.5
Spring salad (VG) 5
Purple sprouting broccoli, garlic butter (vga) 4.5

CRUST & CHIP DIPPERS 2

Sweet chilli jam / Gribiche sauce
Spicy buffalo mayo / BBQ
Garlic aioli / Hollandaise sauce
Curry sauce

WOOD-FIRED ARTISAN SOURDOUGH PIZZA (GFA)

Our Own

Chicken “Sheesh”, chicken shish, spicy nduja, mozzarella, roquito peppers, green chilli, sumac, basil 15.95

Cajun Catch, “blackened” King prawns, anchovies, mozzarella, sweetcorn, jalapeno, Cajun seasoning, coriander 16.75

Hog Roast, pulled pork, sausage, apple sauce, celery slaw, mozzarella cheese, basil 15.75

The Fancy Goat, goat’s cheese, mozzarella, beetroot, caramelised onion, rocket pesto, hot honey (v) 14.75

Classics

Margherita, mozzarella, plum tomato sauce, basil (vga) 12.95

Quattro Stagioni, Kentish ham, artichokes, mushrooms, olives, mozzarella, oregano 15.75

Prosciutto & Funghi, prosciutto, wild mushroom, mozzarella, parmesan, truffle oil 16.5

Hawaiian, Kentish ham, pineapple, mozzarella, basil 14.25

Pepperoni, pepperoni, mozzarella, basil 15.25

Calzone, pepperoni, sausage, mushroom, onion, mozzarella, basil 16.5

Extras

Spicy nduja, chicken shish, pepperoni, Kentish ham, King prawns, prosciutto, pulled pork 3

Vegan mozzarella, sausage, parmesan, artichoke, anchovies, avocado 2

Mushroom, Kalamata olives, beetroot, red onion, pineapple, hot honey, jalapeno 1.5

PUDDINGS

Kentish apple & rhubarb crumble, rhubarb & caramel ice cream 7.5

Pistachio crème brulee, shortbread (gfa) 7.25

Baked cookie dough, Nutella, amaretti & cherry ice cream 8.25

Biscoff cheesecake, strawberry & yuzu ice cream (vg) 8

Knickerbocker Glory, mango & raspberry jelly, clotted cream vanilla ice cream 7.75

Callestick Farm Cornish fruit sorbets, mango, raspberry, lemon, blood orange (gfa) 7.5

Callestick Farm Cornish ice creams, chocolate, vanilla, strawberry (gfa) 7.5

Vegan ice creams, strawberry & yuzu, chocolate, Madagascan vanilla (vg) 7.5

Kentish & East Sussex cheeses, grapes, quince jelly, celery & biscuits 3.25 per piece

Bowyers Brie, Canterbury Ashmore cheddar, Staplehurst blue, Golden Cross goat cheese

ILLY COFFEE

Single Espresso 3.1

Americano 3.7, **Decaf Americano** 3.7, **Double Espresso** 3.6, **Macchiato** 3.6

Café Latte, Cappuccino, Mocha, Flat White 3.9

Flavoured Latte, vanilla, caramel, amaretto, hazelnut 4.2

Hot Chocolate 4.2

Amaretto latte, Irish, French, Calypso, Jamaican coffee 7.6

Affogato, vanilla ice cream, single espresso 5

Add a shot – Courvoisier 4.3 | Tia Maria 4.15 | Amaretto 4.15 | Bailey’s 4.45

NATURAL TEAS & SUPER BLENDS FROM TWINING’S 3.6

English Breakfast / decaf

Peppermint

Earl Grey

Turmeric & Orange

Green Tea

BUBBLE TEA 4

Mango & Passionfruit, jasmine tea, passionfruit, mango pearls

Strawberry & Passionfruit, jasmine tea, passionfruit, strawberry pearls

We do our best to cater for your dietary needs but despite our best efforts, our kitchens are unable to guarantee that dishes will be ENTIRELY free from any allergen or ingredient.

Gf – gluten free, gfa – gluten free available, vg – vegan, vga – vegan option available, v - vegetarian

A discretionary 12.5% service charge will be added to your bill which is shared fairly amongst the team at The Lazy Fox

