

FOXES HOTEL • MINEHEAD

EVENING MENU

Served Monday to Saturday 5:30pm – 8:00pm

STARTERS

Game Terrine

£8.95

Served with pickled blackberries and a slice of toasted sourdough (GFO)

◆ Inspired by the rich game traditions of Somerset and the surrounding countryside, this rustic terrine is packed with deep, savoury flavours. Paired with sharp pickled blackberries and toasted sourdough

Goat's Cheese Bon Bons

£7.95

Breaded goat's cheese bon bons in a golden crumb, served with homemade beetroot ketchup and dressed rocket (GF)(V)

Antipasti

Individual £7.95 / Sharer £11.95

A selection of prosciutto, salami Milano and spianata, served with sourdough bread, sundried tomatoes, gherkins, olives, feta and an olive oil and balsamic dip

MAIN COURSES

Future Chef Special

Chicken Supreme in Somerset Cider & Cream Sauce

£17.95

Pan-roasted chicken supreme with Parmesan Hasselback potatoes, Tenderstem broccoli and a Somerset cider and cream sauce (GF)

◆ This dish was designed, cooked and presented by one of our own students – a finalist in our annual Future Chef competition. Foxes has run this SEND culinary programme for many years, and this recipe reached the national final. When you order it, you taste real talent

Slow-Roasted Lamb Shank

£19.95

Slow-roasted lamb shank served with champ mash, roasted carrots and parsnips and a red wine jus (GF)

◆ Inspired by the rolling hills and farming heritage of Somerset, this comforting dish celebrates the region's finest flavours. Tender, slow-cooked lamb paired with seasonal vegetables and a rich red wine jus

Roasted Butternut Squash Linguine

£16.95

A vibrant, rich sauce tossed through linguine, topped with sunflower seeds and served with homemade garlic bread (V)

◆ A celebration of Somerset's seasonal harvest, this vibrant linguine combines roasted butternut squash with a rich, velvety sauce for a dish full of warmth and flavour. Topped with toasted sunflower seeds and served with homemade garlic bread

Parmesan and Herb Crusted Hake

£19.95

Served on a bed of creamy pea risotto and charred asparagus (GF)

◆ Inspired by the finest ingredients from Somerset and the surrounding coastline, our Parmesan and herb crusted hake is perfectly paired with creamy pea risotto and charred asparagus. This dish showcases the best of our land and sea

As our students are learning, we operate a no tip policy. Donations to our student fund are welcome — please ask your server.

V – Vegetarian VE – Vegan GF – Gluten Free GFO – Gluten Free Option available
Please advise your server of any allergies, intolerances or dietary requirements
A full allergen matrix is available on request. Our kitchen handles all 14 major allergens

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DESSERTS

Bread and Butter Pudding

£7.95

Cooked in a vanilla custard, golden baked top, served with cream (V)

Sticky Date and Carrot Sponge

£7.95

Drizzled with a caramel sauce, served with an orange cream (V)

◆ *Crafted with sweet dates and carrots for a wonderfully rich and moist texture, this comforting sponge is enhanced with a luxurious caramel sauce and served alongside vibrant orange cream. This is our version of the famous “Sticky Toffee”!*

Seasonal Crumble

£7.95

Warm Somerset fruit finished with a crumble topping, served with warm custard (V)

◆ *Showcasing the best seasonal fruit Somerset has to offer, this classic crumble is baked until golden and served with velvety warm custard*

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