



ESTB 2024



<b>HAM HOCK TERRINE</b> [GF*]	<b>7.95</b>
Pea purée, local watercress, piccalilli, toasted sourdough	
<b>MENAI MUSSELS</b> [GF*]	<b>10.95</b>
Cider, cured local bacon, shallots, and a dash of cream. Warm crusty baguette	
<b>BLACK PUDDING &amp; SAUSAGE SCOTCH EGG</b>	<b>8.95</b>
Made with David Jonson's award-winning sausage meat, mustard mayonnaise, tarragon salad and mustard vinaigrette	
<b>TEMPURA GARDEN VEGETABLES</b> [V] [VG]	<b>7.95</b>
Tenderstem broccoli, asparagus and pak choi in a light tempura batter, tomato chutney, green salad, balsamic reduction	
<b>SAVVY SOUP</b> [V] [GF*]	<b>6.95</b>
Made fresh daily using fresh seasonal ingredients. Served with crusty bread and whipped garlic butter <i>Please ask your server for today's recipe</i>	
<b>WELSH RAREBIT</b> [V]	<b>8.25</b>
Made with Welsh mature cheddar cheese and Guinness, served on toasted sourdough bread, topped with a fried egg and cress	
<b>GOAT'S CHEESE TART</b> [V]	<b>7.95</b>
Baked goat's cheese, and heritage tomatoes in buttery pastry, with diced heritage tomatoes, balsamic reduction and basil oil	



<b>BAKED CAMEMBERT</b> [GF*]	<b>14.95</b>
Baked with garlic & rosemary, tomato chutney, red grapes and warm flatbread	
<b>FOX'S BOARD</b>	<b>19.95</b>
Ham hock terrine, toasted sourdough, and piccalilli. Black pudding scotch egg with mustard mayonnaise, tempura garden vegetables with tomato chutney and Welsh rarebit	



**FOX'S GOURMET BURGER** 16.95  
8oz Welsh beef pattie, crispy local bacon, Welsh mature cheddar, our Savvy burger sauce. Baby gem lettuce, diced tomatoes with slow cooked onions in a maple glazed brioche bun with chunky chips

**BUTTERMILK CHICKEN BURGER** 15.95  
Buttermilk fried breast of chicken, crispy local bacon, sour cream and chives, baby gem lettuce, and heritage tomatoes, in a maple glazed brioche bun with chunky chips

**BREADED JACKFRUIT BURGER** [V] [VG] 15.95  
Succulent Jackfruit with a blend of spices in a crispy golden panko crumb, vegan slaw, baby gem lettuce, red onion, pickled gherkin and heritage tomatoes in a brioche style vegan bun



*All our steaks are from Welsh, sustainably farmed, grass fed cows supplied by David Joinson's butchers*

*Served with roasted beef tomatoes, chunky chips, beer battered onion rings*

8oz/226g BISTRO RUMP [GF\*] 20.50  
8oz/226g SIRLOIN STEAK [GF\*] 21.95  
10oz/283g RIBEYE STEAK [GF\*] 28.95

PEPPERCORN SAUCE [GF] 2.95  
BLUE CHEESE SAUCE [GF] 2.95



**SAVVY FOX FISH AND CHIPS** 16.95  
Fresh haddock, Wrexham lager beer batter with lemon and thyme, proper mushy peas, chunky chips and homemade tartar sauce

**CHICKEN SUPREME** [GF] 17.95  
Roasted breast of chicken, creamed leeks, Parmentier potatoes and grilled corn, white wine cream sauce

**LAMB SHANK SHEPARD'S PIE** [GF] 18.95  
8 hour slow cooked lamb shank, in a minted gravy topped with Welsh mature cheddar mashed potato and proper mushy peas

**HALLOUMI SKEWERS** [V] [GF] 18.95  
Baked halloumi in a sweet chilli marinade, mint, pea and feta salad, grilled flat bread, lemon and tzatziki

**FILLET OF SEABASS** [GF] 19.95  
Pan fried fillet of seabass with a sun-dried tomato risotto fresh basil and basil oil

**SAVVY CAESAR SALAD** [GF\*] 16.95  
Grilled chicken, crispy bacon, anchovies, croutons and shaved Gran Moravia cheese. Baby gem and our homemade Caesar dressing

**KING PRAWN & CHILLI LINGUINE** [GF\*] 17.95  
King prawns and samphire sautéed with garlic, julienne red chilli, fresh lemon a touch of cream, and parsley

**CAMEMBERT, BEETROOT [V] & BROCCOLI TART** 14.95  
Homemade slaw, fresh garden salad, and a mustard vinaigrette

**GARDEN VEGETABLE RAMEN** [V] [VG] 15.95  
Udon noodles, tenderstem broccoli, pak choi, and asparagus in a rich miso broth, topped with red chilli, spring onion and black sesame seeds

»» KIDS MENU ASK YOUR SERVER FOR MORE INFO »»»



<b>SEASONED CHUNKY CHIPS</b> [V] [GF*]	<b>4.25</b>
<b>TRUFFLE &amp; PARMESAN CHIPS</b> [V] [GF*]	<b>4.95</b>
Porcini, Gran Maravia cheese, truffle oil	
<b>BEER BATTERED ONION RINGS</b> [V]	<b>4.75</b>
Garlic and herb mayonnaise	
<b>GARDEN SALAD</b> [V] [VG]	<b>4.25</b>
Frisée, cucumber, diced tomatoes and cress with a mustard vinaigrette	
<b>CHEDDAR CHEESE MASHED POTATO</b> [V] [GF]	<b>4.95</b>
Creamy mashed potato made with Welsh mature cheddar cheese	
<b>TENDERSTEM BROCCOLI</b> [V] [VG]	<b>4.95</b>
Sautéed with garlic, red chilli and lemon zest	
<b>CAESAR SALAD</b> [V]	<b>4.50</b>
Baby gem lettuce, croutons, shaved Gran Moravia cheese in a homemade Caesar dressing	



THE

SAVVY

FOX

ESTB 2024