



THE SAVVY FOX



ADD ONE OF OUR

STARTERS

FOR 5.00

HAM HOCK TERRINE [GF*]

Pea purée, local watercress, piccalilli, toasted sourdough

TEMPURA GARDEN VEGETABLES [V][VG]

Tenderstem broccoli, asparagus and pak choi in a light tempura batter, tomato chutney, green salad, balsamic reduction

SAVVY SOUP [V][GF*]

Made fresh daily using fresh seasonal ingredients. Served with crusty bread and whipped garlic butter
Please ask your server for today's recipe

WELSH RAREBIT [V]

Made with Welsh mature cheddar cheese and Guinness, served on toasted sourdough bread, topped with a fried egg and cress

LUNCH

THE SAVVY FOX CLUB SANDWICH 13.95

Grilled chicken, crispy local bacon, baby gem lettuce, tomato, and Dijon mayonnaise on toasted bread. Served with chunky chips and coleslaw

Add a cup of our freshly made soup 2.95

HALLOUMI SKEWERS [V] 14.95

Baked halloumi in a sweet chilli marinade, mint, pea and feta salad, grilled pita and tzatziki

HADDOCK CIABATTA 12.95

Haddock in a crispy Wrexham lager beer batter on toasted ciabatta with proper mushy peas and chunky seasoned chips

FOX'S GOURMET BURGER 8oz 14.95

Welsh beef pattie, crispy local bacon, Welsh mature cheddar cheese, our savvy burger sauce, baby gem lettuce, diced tomatoes and slow cooked onions in a maple glazed brioche bun with chunky chips

PLOUGHMAN'S LUNCH 13.95

Local pork pie, Welsh cheddar cheese, honey glazed ham, beef tomato, soft boiled egg, Braeburn apple, piccalilli, coleslaw, pickled onions, and crusty bread

SAVVY CAESAR SALAD [GF*] 12.95

Grilled chicken, crispy bacon, anchovies, croutons and shaved Gran Moravia. Baby gem and our homemade Caesar dressing

STEAK CIABATTA 14.95

Grilled bistro rump, green leaves, slow cooked onions, Dijon mayonnaise and chunky chips

Add Peppercorn sauce 1.95



SCAN QR CODE
FOR ALLERGEN
INFORMATION

V - vegetarian, VG - vegan, VG* - can be made vegan on request, GF - gluten free, GF* - can be made gluten free on request. Advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. A discretionary service charge of 10% will be added to your bill and is fully passed on to our team. Additional gratuities are always greatly appreciated.