



# THE SAVVY FOX



## STARTERS

<b>HAM HOCK TERRINE</b> [GF*] Pea purée, local watercress, piccalilli, toasted sourdough	<b>7.95</b>
<b>BLACK PUDDING &amp; SAUSAGE SCOTCH EGG</b> Made with David Joinson award-winning sausage meat, mustard mayonnaise, tarragon salad and mustard vinaigrette	<b>8.95</b>
<b>TEMPURA GARDEN VEGETABLES</b> [V] [VG] Tenderstem broccoli, asparagus and pak choi in a light tempura batter, tomato chutney, green salad, balsamic reduction	<b>7.95</b>
<b>SAVVY SOUP</b> [V] [GF*] 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>6.95</b>
<b>WELSH RAREBIT</b> [V] Made with Welsh mature cheddar cheese and Guinness, served on toasted sourdough bread, topped with a fried egg and cress	<b>8.25</b>
<b>GOAT'S CHEESE TART</b> [V] Baked goat's cheese, and heritage tomatoes in buttery pastry, with diced heritage tomatoes, balsamic reduction and basil oil	<b>7.95</b>



## SIDES

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



## BURGERS

**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



## FROM THE GRILL

*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**



THE SAVVY FOX  
**VIP CLUB**

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## MAINS

**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 SHEPHERDS 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 & BROCCOLI TART** [V] **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



SCAN QR CODE FOR ALLERGEN INFORMATION

V - vegetarian, VG - vegan, VGF\* - 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.