

# THE HEYWOOD

RESTAURANT

**AT THE FOX AND HOUNDS COUNTRY HOTEL**



# Our Ethos

*Head Chef James Nightingale and his team of chefs take great pride in making dishes for every taste and dietary need, designing dishes to let the quality of the ingredients shine through. We focus on locally sourced ingredients that have been sustainably and ethically produced.*



## With our Compliments

**AMUSE BOUCHE** [Ingredients may vary]  
*Different culinary treats compliments of the kitchen staff*

## Starters

<b>ASPARAGUS AND POACHED EGG</b> [V, GF] <i>Locally grown asparagus, free range egg and fresh Hollandaise</i>	<b>8.95</b>
<b>BAJA FISH TACO</b> [DF] <i>Fresh fish, spicy slaw, chillies, crudo &amp; coriander</i>	<b>8.95</b>
<b>BAJA TOFU TACO</b> [VG, DF] <i>Tofu, spicy slaw, chillies, crudo &amp; coriander</i>	<b>8.95</b>
<b>CAPRESE SALAD</b> [V, GF] <i>Heirloom tomatoes, Fior de Latte Mozzarella &amp; fresh basil</i>	<b>11.50</b>
<b>PRAWN BRUSCHETTA</b> <i>Grilled prawns on grilled homemade bread with lemon, garlic &amp; chilli butter</i>	<b>11.95</b>
<b>GLAZED WINGS</b> <i>Honey &amp; chilli glazed chicken wings</i>	<b>10.95</b>

### Food Allergies and Intolerances

Before you order, please inform our staff of any allergies or intolerances that you may have and we will be happy to assist with your choices or, where possible, alter the dish to accommodate.

# Mains

<b>LAMB LOIN [DF]</b>	<b>27.95</b>
<i>Local lamb, crushed new potatoes, minted pea, broad bean fricassée</i>	
<b>ROYALE OF SWEET POTATO [VG, DF]</b>	<b>19.50</b>
<i>Stuffed garlic, ginger spinach, crunchy Asian salad, coconut sauce</i>	
<b>STUFFED CHICKEN BREAST [GF]</b>	<b>21.75</b>
<i>Asparagus, jersey royals, wild garlic pesto</i>	
<b>HOMEMADE TAGLIATELLE [V]</b>	<b>18.95</b>
<i>Sicilian pasta alla Norma, spicy tomato, aubergine, capers</i>	
<b>SEARED SEA TROUT</b>	<b>29.50</b>
<i>Garlic &amp; chervil potato cake, prawn bisque</i>	

# Bar Menu

<b>FISH &amp; CHIPS</b>	<b>21.50</b>
<i>Beer battered haddock, chips, pea puree, tartare sauce</i>	
<b>RUMP STEAK</b>	<b>33.50</b>
<i>Elston Farm 8oz free range rump steak, peas, tomato and fries</i>	
<b>HOUSE BURGER</b>	<b>18.95</b>
<i>BBQ bacon cheeseburger, salad, slaw, fries</i>	
<b>VEGGIE BURGER [V]</b>	<b>18.95</b>
<i>Beyond Meat burger, salad, slaw, fries</i>	

**Some dishes can be made Gluten Free - please ask a member of the team.**



# Side Dishes

<b>TENDERSTEM BROCCOLI [GF, VG]</b>	<b>3.50</b>
<b>FRENCH FRIES [VG]</b>	<b>3.50</b>
<b>SWEET POTATO FRIES [VG]</b>	<b>3.50</b>
<b>TRIPLE COOKED CHUNKY CHIPS</b>	<b>3.50</b>

# Desserts

Please see our desserts board for today's selection of freshly made desserts.

## CHEESE BOARD [V]

*Selection of Hawkridge Farm Cheeses including Wookey Hole Cave Aged Mature Cheddar, Miss Thymed, Somerset Brie and Harbourne Blue, with homemade chutney, grapes, celery & crackers* **10.95**

Add a glass of Taylors LBV Port **ADD 4.95**

## HOMEMADE ICE CREAM & SORBETS [V]

Please ask your server about today's available flavours.

**Two scoops** **3.25**  
**Three scoops** **4.50**



# Tea & Coffee

Tea	2.50	Cafetière	2.70
Green Tea	2.50	Americano	2.40
Camomile Tea	2.50	Latte	2.90
Earl Grey Tea	2.50	Cappuccino or Flat White	2.75
Peppermint Tea	2.50	Double Espresso	1.90
Chai Tea	2.50	Chai Latte	2.40
Selection of Fruit Teas	2.50	Hot Chocolate	2.70
		Liqueur Coffee	6.75

Decaffeinated options are available

# WINE LIST

## House Whites

<b>Billycan Chardonnay</b> , <i>South East Australia</i>	BTL 21.00 175ML 5.25 250ML 6.75
<b>Vignana Pinot Grigio</b> , <i>DOC Venezia, Italy</i>	BTL 21.00 175ML 5.25 250ML 6.75
<b>Ochre Mountain Sauvignon Blanc</b> , <i>South Africa</i>	BTL 23.00 175ML 5.50 250ML 6.95



## White Wines

<b>Lyme Bay Shoreline</b> , <i>Devon, England</i>	BTL 35.00
<b>Dauget de Berticot Sauvignon Blanc</b> , <i>France</i>	BTL 24.00
<b>Famille Bougrier Vouvray Chenin Blanc</b> , <i>France</i>	BTL 32.00
<b>Blue Horn Torrontes</b> , <i>Argentina</i>	BTL 25.00
<b>Deen Vat 7 Chardonnay De Bortoli</b> , <i>Australia</i>	BTL 28.00
<b>Picpoul de Pinet Cuvée Thetis</b> , <i>France</i>	BTL 29.00
<b>Inviniti Sauvignon Blanc</b> , <i>New Zealand</i>	BTL 34.00
<b>Peter &amp; Peter Zeller Riesling</b> , <i>New Zealand</i>	BTL 24.00
<b>Gautherin &amp; Filles Petit Chablis</b> , <i>France</i>	BTL 43.00

# House Reds

**Bone Orchard Malbec, *Argentina***

**BTL 23.00**

**175ML 5.50**

**250ML 7.25**

**Sutter Home Merlot, *California, USA***

**BTL 23.00**

**175ML 5.55**

**250ML 7.25**

**Gulara Shiraz, *Australia***

**BTL 21.00**

**175ML 5.25**

**250ML 6.75**



# Red Wines

**Huntersville Pinotage, *South Africa***

**BTL 22.00**

**Finca de Oro Rioja, *Spain***

**BTL 24.00**

**Viu Manent Cabernet Sauvignon Reserva, *Chile***

**BTL 27.00**

**Chianti Classico Castello d'Albola, *Italy***

**BTL 32.00**

**Hahn Winery Pinot Noir, *USA***

**BTL 33.00**

**Châteauneuf-du-Pape Colombo & Fille, *France***

**BTL 56.00**

## Rosé Wines

**Laroma Pinot Rosato, Sicily, Italy**

**BTL 21.00**

**175ML 5.25**

**250ML 6.75**

**Island Fox Zinfandel Blush, California, USA**

**BTL 21.00**

**175ML 5.25**

**250ML 6.75**

**Pierre De Taille Rosé, Coteaux d'Aix-en-Provence, France**

**BTL 31.00**



## Sparkling Wines & Champagnes

**Vignana Prosecco, Italy**

**BTL 26.00**

**200 ML 7.75**

**Lyme Bay Brut Reserve, Devon, England**

**BTL 54.00**

**H. Lanvin & Fils, France**

**BTL 69.00**

**Joseph Perrier Cuvée Royal Brut, France**

**BTL 79.00**