



PUBLIC ALE HOUSE

## Breakfast

11am-5pm

The Full English – 2 eggs as you like them, prime bacon, tasty pork sausage, crispy hash browns, black pudding, grilled tomato, mushrooms & toasted gourmet bread.	\$24
Eggs Benedict – 2 soft poached eggs on toasted split English muffin with wilted spinach & Hollandaise sauce. Your choice of bacon OR hot smoked salmon.	\$18.5
The Start Up – 2 eggs as you like them, prime bacon, crispy hash browns, mushrooms & toasted gourmet bread.	\$18
The Famous English Porridge – laced with cinnamon & glazed apple, dressed with maple syrup.	\$12.5
Breakfast Bagel – stuffed full of streaky bacon, tasty pork sausage & fresh tomato with egg & tomato relish.	\$14.5
Salmon Bagel – freshly warmed bagel with layers of smoked salmon on cream cheese with fried capers.	\$15.5

### The Fox's Perfect Trio

*Our recommendation for the perfect three course dining experience at the Fox and Ferret.*

<b>Bacon Wrapped Scallops</b> Served on cauliflower puree, with a rocket pesto.	\$14.5
<b>Canterbury Lamb Rack</b> Herb crusted Canterbury lamb rack resting on winter vegetable dauphinoise & ratatouille served with a mint jus.	\$36.5
<b>Irish Coffee Trifle</b> Layers of coffee sponge fingers, baileys and hazelnut mascarpone, whipped cream & chocolate.	\$12.5



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## Lunch

11am-5pm everyday

B.L.T – freshly toasted ciabatta roll with prime streaky bacon, fresh lettuce, tomato & house aioli. <b>add fries for \$3</b>	\$13
Fish & Chips – crispy beer battered fish fillet with crispy chips, salad, lemon wedge, house tartare & tomato sauce.	\$13
Steak Sandwich - freshly toasted ciabatta roll with a chargrilled minute steak, mushrooms, melted cheddar cheese, lettuce & tomato. <b>add fries for \$3</b>	\$15.5
Cajun Chicken Sandwich – grilled chicken in Cajun spices with chipotle mayonnaise, tomato & fresh lettuce in a toasted ciabatta roll. <b>add fries for \$3</b>	\$15.5
Vietnamese Prawn Sandwich - a mix of asian style prawns, pickled ginger, coriander & fresh chilli in a toasted ciabatta roll. <b>add fries for \$3</b>	\$15.5
Lamb Waldorf Salad - grilled Canterbury lamb on a fresh mix of lettuce, crisp apple, celery & walnuts.	\$15.5
Caesar Salad – a classic Caesar salad of crisp cos lettuce, prime bacon & garlic croutons topped with a soft poached egg & parmesan cheese. <i>(vegetarian option available)</i> <b>add chicken \$6.00 or smoked salmon \$7.50</b>	\$13
Bangers & Mash - tasty Cumberland sausages sitting on creamy wholegrain mustard mash topped with homemade onion rings	\$16.5
Sticky Pork Ribs – a lunch time serving of sticky pork ribs, covered in our special smoky rib sauce with coleslaw & seasoned wedges.	\$14.5
Chowder – please ask your waiter for today's freshly made chowder. Served with toasted bread.	\$14.5



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## Starters

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Chowder of the day – please ask your waiter for today's freshly made Chowder. Served with toasted bread.	\$14.5
Bread & Dips – a selection of lightly toasted breads with dips to match.	\$13
Garlic Bread – lightly toasted French baguette slices smothered with garlic & parsley butter.	\$9.5
Bacon Wrapped Scallops - served on cauliflower puree, with a rocket pesto.	\$14.5
Baked Camembert – oven baked camembert cheese with garlic & thyme, served with garlic crostini. Perfect to share.	\$18
Pâté – homemade chicken liver pâté served with toasted bread & onion chutney.	\$15

## Platters

*medium large*

The Fox Faves - Ploughmans scotch eggs, chicken liver pâté, pastrami, hot pork, Stilton, Edam, Brie, pickled onions, gherkins, Branston pickle, lightly toasted breads & grissini sticks.	\$36 / \$52
The Seafood Selection tempura prawns, smoked salmon, steamed mussels, prawn filo, market fresh fish goujons, classic prawn cocktail, bacon wrapped scallops, lightly toasted breads & dipping sauces.	\$36 / \$52
Steak & Rib Combo (for 2) sticky pork ribs, chargrilled beef rump steak, seasoned wedges, fresh garden salad & dipping sauces. <b><i>add tempura prawns for the ultimate Surf &amp; Turf for \$6</i></b>	\$52



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## Stonegrill

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*The Fox & Ferret is proud to introduce you to a taste experience like no other! Stonegrill is a unique dining experience that allows your meal to be presented on a heated stone, cooked at your table. Cooked by you, without any oils or fats, nutrients and natural juices are seared in at a high temperature providing you with a delicious and healthy addition to our all day menu.*

### Light Meals *(light meals are not included in our promotions or deals)*

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Canterbury Lamb Rump – the best quality in Canterbury lamb rump with a red wine reduction & your choice of a side dish.	\$23.5
Light Steak – 200gm cut of prime sirloin steak served with a red wine reduction & your choice of a side dish.	\$24
Surf & Turf – prawns, scallops & 150gm cut of prime grain fed beef rump served with aioli & your choice of a side dish.	\$27
Prawns & Scallops – 6 prawns & 3 fresh scallops served with chilli soy dipping sauce & your choice of a side dish.	\$24.5

### Main Fare

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Canterbury Beef Fillet – 200gm prime Canterbury beef fillet served with Portobello mushroom, red wine reduction & your choice of any 2 side dishes.	\$37
Grain Fed Beef Rump – a huge 300gm rump served with a creamy mushroom sauce & your choice of any 2 side dishes.	\$31.5
Surf & Turf Main – the ultimate surf & turf Stonegrill meal. 200gm prime beef rump with prawns, scallops, aioli & your choice of any 2 side dishes.	\$33.5
Chicken Breast – tender marinated chicken breast served with tasty dipping sauces & your choice of any 2 side dishes.	\$31
Venison – tender cut of fresh venison served with red wine reduction & your choice of any 2 side dishes.	\$36.5
Stonegrill Feast – for stonegrill connoisseurs. A selection of all our meats, including prime beef rump, venison, lamb rump, chicken breast & prawns with your choice of any 2 side dishes <i>(this meal is not included in ANY promotions or deals)</i>	\$36.5

### Extra Side Dishes

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\$6 each

crispy chips, seasoned wedges, duck fat potatoes, Caesar salad, wholegrain mash potato, fresh garden salad, Greek Salad, steamed seasonal vegetables, coleslaw



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## Mains

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The Fox Burger – a prime beef burger pattie served on a toasted gourmet bun with lettuce, tomato,cheese, onion jam & aioli served with crispy chips.	\$19.5
The Deluxe Fox Burger – a prime beef burger pattie served on a toasted gourmet bun with streaky bacon, cheese, lettuce, tomato, beetroot, egg, onion jam & aioli served with crispy chips.	\$25
The Ferret Burger – butterfly chicken breast chargrilled & served on a toasted gourmet bun with prime bacon, brie cheese, fresh lettuce, tomato, smoky chipotle mayonnaise & tangy tomato relish served with crispy chips.	\$25
Pork Burger – Asian spiced pork belly served in a freshly toasted gourmet bun with coleslaw, apple & sesame mayonnaise with crispy chips.	\$25
Beer Battered Fish & Chips – the very best market fish in a crisp Mac’s Gold beer batter served with crispy chips, garden salad, tartare, tomato sauce & lemon wedge.	\$26.5
Venison Salad – perfectly cooked rare venison fillet sitting on a bed of rocket & spinach salad with walnuts, pear, blue cheese &lemon dressing.	\$26.5
Chargrilled Lamb Salad – tender Canterbury lamb served on a mix of gourmet lettuce, red onion, tomato, feta, winter veg medley bound in a light vinaigrette and balsamic glaze.	\$24.5
Bangers & Mash – tasty Cumberland sausages sitting on a creamy wholegrain mash, garden peas with homemade rich gravy & onion rings.	\$24.5
Fresh Market Fish – See the Blackboard for today’s selection.	POA
Free Range Chicken – Chicken breast stuffed with feta & sundried tomato with rosemary mash, green cabbage & basil pesto.	\$31.5
Confit Duck – Confit of Duck leg served on a spiced red cabbage, duck fat potatoes & a orange jus.	\$34.5



## Mains

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Beef Fillet – 200gm of premium beef fillet cooked to your liking with winter vegetable dauphinoise, wilted spinach & mushroom fricassee served with a red wine jus. \$37.5

Ribeye Steak – 350gm beef ribeye cooked to your liking with crispy chips, a fresh house salad & homemade onion rings with either creamy mushroom or peppercorn sauce. \$36.5

Sticky Pork Ribs – slow roasted pork ribs in a homemade sticky sauce served with coleslaw & seasoned wedges. \$27.5

Canterbury Lamb Rack – herb crusted Canterbury lamb rack resting on winter vegetable dauphinoise & ratatouille served with a mint jus. \$36.5

Beef Short Rib – slow roasted beef short ribs on a garlic mash & steamed veg finished with a rich garlic tomato gravy. \$27.5

## Pasta

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Chicken Carbonara - chicken, bacon & mushroom in a creamy garlic & white wine sauce served on fettuccini pasta topped with fresh parmesan cheese. \$24.5

Gnocchi - potato & spinach gnocchi, fresh tomatoes, shallots, courgette ribbons served in a brown butter sauce topped with fresh parmesan cheese \$23.5

Mushroom Risotto - porcini, button & field mushroom risotto topped with fresh parmesan & finished with truffle oil \$24.50

***add 2 slices of garlic bread to any pasta for \$5***

## Sides

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crispy chips, seasoned wedges, duck fat potatoes, Caesar salad, wholegrain mash potato, fresh garden salad, Greek Salad, steamed seasonal vegetables, coleslaw



## Desserts

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Chocolate Brownie - rich dark chocolate brownie, berry compote & vanilla bean ice cream. (GF)	\$12.5
Sticky Toffee Pudding - date pudding, toffee sauce & vanilla bean ice cream.	\$12.5
Homemade Cheesecake - please ask your waiter for today's selection.	\$12.5
Irish Coffee Trifle - layers of coffee sponge fingers, baileys and hazelnut mascarpone, whipped cream & chocolate.	\$12.5
Apple Crumble - apple and cinnamon spiced mix, crunchy crumble topping served with hot custard.	\$12.5
The Fox Sundae - chocolate & vanilla ice cream smothered in chocolate sauce with a chocolate flake finished with 100's & 1000's.	\$12.5

## Coffee and Tea

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\$4.5 *each*

Flat white, long black, cappuccino, latte, mocha, espresso, macchiato, decaf, americano

English breakfast, earl grey, peppermint, lemon, green, camomile

## Liquor Coffee

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\$12 *each*

Irish – Jamesons, Baileys, Tia Maria

Italian – Amaretto

French – Grand Marnier

Calypso – Kahlua

Monks – Benedictine

Seville – Cointreau

American – Jack Daniels

***Please see our beverage menu for Cocktails & other drinks!***



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