

THE FOX & GOOSE

SUNDAY LUNCH MENU

STARTERS

Soup of the Day

A warm, comforting bowl made from the freshest seasonal ingredients, served with crusty sourdough (V) (GF Available)

8

Greek Salad

Juicy tomatoes, cucumber, red onion and olives tossed with oregano and extra virgin olive oil, finished with creamy feta and a squeeze of lemon (V, GF) (Vegan option available with vegan feta)

8.5

Homemade Ham Hock Terrine

Slow-cooked ham hock, pressed and prepared in-house, served with our homemade piccalilli and toasted sourdough (GF Available)

8.5

The Fox Scotch Egg

Our house-made Scotch egg, wrapped in seasoned sausage meat with a perfectly set yolk, served with a fresh salad garnish and our spiced apple & pear chutney.

8.5

MAINS

The Ultimate F&G Burgers 18

100% beef patty / Crispy chicken thigh / Home-made veggie burger
Served in a toasted bun with smoked Applewood cheese*, streaky bacon*, sticky caramelised red onion, gherkins and crisp lettuce. Accompanied by homemade cider-battered onion rings, skin-on skinny fries and our house coleslaw
(GF available) (V & VG *vegan cheese and omit *bacon)

Ham, Egg and Chips 16

Local butchers ham, a free range egg, chunky chips and peas (GF)

Fish and Chips 17

Market fresh fish of the day, encased in crispy cider batter, served with a side of golden chips, peas, and our homemade tartar sauce (GF Available)

Greek-Style Chicken Skewers 19

Tender marinated chicken breast skewers served with feta, fresh Greek salad, crunchy slaw, warm homemade flatbread, mint yoghurt and a pot of skinny fries

Mediterranean Kitchen Bowl 16.5

Cannellini beans with courgette, green beans and red pepper in ripe tomato, olive oil, garlic and oregano, finished with fresh herbs and a squeeze of lemon. Served with warm sourdough on the side (Vg)(GF Available)

Summer Garden Bowl 15

Seasonal lettuce leaves with cucumber, tomato, red onion and olives, served with a chilled wild rice blend and topped with green beans, toasted sunflower and pumpkin seeds, fresh herbs and our lemon & olive oil dressing. (V, Vg & GF)

Add Feta or Halloumi (V & GF) or Chicken Breast (GF) +4

ALLERGY DISCLAIMER

We are happy to cater to allergy requests. Please speak to your server before ordering. Please note that due to all allergens being prepared in our kitchen and because our food is prepared fresh, we cannot guarantee that our food is completely free of all traces of allergens.

ROASTS

Every plate features golden roast potatoes and a medley of fresh seasonal vegetables.

Our rich, meaty gravy is gluten-free. Gluten free and Vegan stuffing is available upon request

F&G Sunday Trio 23

A trio of roasted top side beef, tender pork loin crackle and flavourful leg of lamb. Accompanied with our homemade Yorkshire pudding and apricot herb stuffing

Roast Beef Topside 18

Served with a homemade Yorkshire pudding

Roast Leg of Lamb 20

Served with caramelised red onion and apricot herb stuffing

Roast Pork Loin 18

With crackling and caramelised red onion and apricot herb stuffing

Roasted Aubergine & Lentils 18

Slow-roasted aubergine, filled with a rich herby lentil and vegetable stuffing, served with vegan gravy (V & Vg)

Childrens

Roast Beef 9

Roast Pork 9

Roast Lamb 10

Roasted Aubergine 9

Extras

Homemade Yorkshire Pudding 2

Roast Potatoes 4

Cauliflower Cheese 5

Seasonal Vegetables 4

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DESSERTS

Coconut & Lime Parfait 8

A smooth coconut and lime parfait, delicately sweet with a citrus lift, finished with a fragrant basil drizzle (Vg & GF)

(Excellent with a small glass of Limoncello, 27% ABV, 25ml or 50ml)

Chocolate Mousse 8

A pot of rich, decadent chocolate mousse topped with Chantilly cream, served with a homemade shortbread biscuit (V)

(Pairs beautifully with our Banyuls Rimage, 16% ABV, 50ml)

Summer Berry Eton Mess 8

Chantilly cream layered with summer berry compote, fresh berries and crisp meringue (V)

(Pairs beautifully with our Muscat de Rivesaltes, 15.5% ABV, 50ml)

Bakewell Tart 8

A buttery shortcrust pastry filled with raspberry jam and almond frangipane, baked until golden and served warm with cream or vanilla ice cream (V)

(Excellent with a small glass of Goxedari (Artisan Cherry Liqueur), France, 15.5% ABV, 50ml)

Artisan Ice Cream or Vegan Sorbet Selection

2 scoops

5

3 scoops

6.5

Locally produced organic Ice Cream and Sorbets. Please inquire with your waiter for the current available choices



DESSERT WINES

Muscat de Rivesaltes 3.5

Collioure (Catalan), France

White, 15.5% ABV, 50ml

Intensely aromatic, orange blossom, apricot, honey, grape and white peach

Banyuls Rimage 4.5

Collioure (Catalan), France

Red, 16% ABV, 50ml

Sweet, dark cherry and cocoa notes with warmth and spice

SELECTION OF COFFEES AND TEAS
please see our hot drinks menu