

THE FOX & GOOSE

GROUP DINING

2 Courses £23

3 courses £28

STARTERS

Soup (please enquire for option)

Homemade soup, served with warm, crusty bread and butter
(V) (GF Available)

Chicken Caesar Salad

Crisp baby gem lettuce tossed with garlic and herb croutons, crispy bacon and our home-made Caesar dressing with anchovy for a savoury kick

Smoked Mackerel Pâté

Home-made terrine served with pickled vegetables and mustard mayonnaise (GF)

Home-made Sausage Roll

Local pork sausage, lightly seasoned and wrapped in golden, buttery puff pastry, served with a generous dollop of our caramelised red onion chutney

Olives & Bread

A rustic board of marinated olives, sundried tomatoes, and garlic cloves, served with sourdough, crunchy grissini and a rich olive tapenade. Finished with a pot of olive oil and balsamic for dipping and a touch of chilli (Vg)

ALLERGY DISCLAIMER

We are happy to cater to allergy requests. Please speak to reception 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.

MAINS

Catch of the Day

Market fresh white fish coated in a crisp herb crust, served with buttery crushed new potatoes, sautéed samphire and a drizzle of lemon butter
(Please enquire for fish variety - we may be able to accomodate a specific request)

10 oz Rump Steak (£5 Supplement)

Succulent 10 oz rump steak cooked to your liking. Grilled tomato, crispy cider onion rings, peas, and a choice of chips or roasted new potatoes (GF Available)

Additions

Add Peppercorn Sauce 3.5
Add Stilton Sauce 3.5
Add Sautéed Garlic Mushrooms 4

10 oz Gammon Steak

Thick-cut grilled gammon steak, served with crispy cider onion rings, a free-range egg, peas, and your choice of chips or roasted crushed buttered herb new potatoes
(GF Available)

The Ultimate F&G Burgers

100% beef patty / Hand breaded chicken breast / Home-made veggie burger
In a toasted bun, smoked applewood cheese*, streaky bacon*, sticky caramelised red onion, gherkins and cos lettuce, served with our in house cider battered onion rings and skin-on skinny fries (GF available) (V & VG *vegan cheese and omit *bacon)

Fish & Chips

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)

Basil and Lemon Risotto

A light risotto flavoured with basil and lemon, topped with chargrilled courgette ribbons and shaved parmesan (V & GF) (Vg Available)

DESSERTS

The Fox's Chocolate Stack

A rich chocolate brownie base topped with silky chocolate mousse, served with Chantilly cream and a sprinkle of candied nuts (V)

Eton Mess

A classic summer treat with strawberries, mixed berries, crushed meringue and swirls of Chantilly cream, finished with a touch of fresh mint (V & GF)

Lemon Posset

A smooth and zesty lemon posset served with buttery thyme shortbread (V & GF)

Treacle Tart

A golden, sticky treacle tart served warm with a dollop of clotted cream and fresh raspberries (V)

Ice Cream or Sorbet

3 Scoops of Organic Artisan Ice Cream or Vegan Sorbet