

# THE FOX & GOOSE

## GROUP DINING

2 Courses £23

3 courses £28

### STARTERS

---

#### Soup (please enquire for option)

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

#### 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)

#### 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.

#### Homemade Ham Hock Terrine

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

#### 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 seasonal greens and a drizzle of lemon butter  
(Please inquire for fish variety)

\*we may be able to accommodate a specific request - subject to minimum order quantity

## Greek-Style Chicken Skewers

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

## 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 thigh / 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)

## Mediterranean Kitchen Bowl

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

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

## DESSERTS

---

### Coconut & Lime Parfait

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

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

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

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 Disaronno, 28% ABV, 25ml or 50ml)*



### Ice Cream or Sorbet

3 Scoops of Organic Artisan Ice Cream or Vegan Sorbet

SELECTION OF COFFEES AND TEAS  
please see our hot drinks menu