

THE FOX & GOOSE

SUNDAY LUNCH MENU

STARTERS

Soup of the Day

7.5

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

Smoked Mackerel & Beetroot Salad

8

Rich, flaky smoked mackerel served over a vibrant beetroot base, paired with seasonal leaves, zesty citrus notes and a touch of horseradish crème fraîche (GF)

Homemade Mixed Game Terrine

8

A rustic terrine of locally sourced game, made here at The Fox, served with our own apple and pear chutney and slices of toasted sourdough bread

Chicken Caesar Salad

8

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

MAINS

The Ultimate F&G Burgers

17

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

Ham, Egg and Chips

15

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)

Feel Good Super Bowl

15

A vibrant bowl of lamb's lettuce and seasoned quinoa, topped with fresh tomato salsa, garlic and thyme roasted courgette, red pepper and aubergine. Finished with shaved carrot, crisp radishes, pomegranate seeds, toasted sunflower and pumpkin seeds and a sprinkle of fresh mint and basil. Served with a zesty lemon, honey and parsley dressing (V, Vg & GF)

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

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 22

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 17

Served with a homemade Yorkshire pudding

Roast Leg of Lamb 19

Served with caramelised red onion and apricot herb stuffing

Roast Pork Loin 17

With crackling and caramelised red onion and apricot herb stuffing

Miso & Maple Cauliflower Steak 17

A hearty roasted cauliflower steak with a miso and maple dressing, served with
vegan stuffing and gravy (V & Vg)

Childrens

Roast Beef	8.5
Roast Pork	8.5
Roast Lamb	9.5
Cauliflower Steak	8.5

Extras

Homemade Yorkshire Pudding	1.5
Roast Potatoes	3.5
Cauliflower Cheese	4.5
Seasonal Vegetables	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.

DESSERTS



Coffee Panna Cotta

7.5

A silky set cream infused with rich coffee, served with a crisp home-made biscotti
(Excellent with a glass of Disaronno, 28% ABV, 25ml or 50ml)



The Fox's Chocolate Stack

7.5

A rich chocolate brownie base topped with silky chocolate mousse, served with Chantilly cream and a sprinkle of candied nuts (V)
(Pairs beautifully with our Banyuls Rimage, 16% ABV, 50ml)

Apple & Cinnamon Crumble

7.5

Baked Bramley apples with a hint of cinnamon, topped with a golden, buttery crumble.
Served warm with custard or cream (V)
(Pairs beautifully with our Muscat de Rivesaltes, 15.5% ABV, 50ml)

Treacle Tart

7.5

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



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