

THE FOX & GOOSE

SUNDAY ROAST MENU

Served 12:00 - 21:00

STARTERS

Soup of the Day

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

8



Stilton & Roasted Pear Salad

Stilton, roasted pear and walnuts with seasonal leaves and a honey & balsamic dressing (V & GF)

8.5



Chicken, Cranberry and Pistachio Terrine

Chicken, cranberry and pistachio terrine with home-made pear & apple chutney and toasted sourdough (GF Available)

8.5



Confit Duck Leg

Slow-cooked duck leg with clementine, pomegranate, toasted hazelnuts and winter leaves, finished with an orange vinaigrette (GF)

9

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)

Pie of the Day 19

Our home-made pie topped with golden puff pastry, served with your choice of creamy mashed potato or chunky chips and seasonal vegetables

Winter Garden Bowl 15

Seasonal leaves, cucumber and red onion with quinoa, roasted butternut squash and beetroot, toasted sunflower and pumpkin seeds, fresh herbs and our home-made vinaigrette (V, Vg & GF)

Add Cheddar or Stilton (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 topside beef, tender pork loin with crispy crackling and succulent turkey breast. Accompanied by 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

Roast Turkey Breast 18
Served with 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 a paprika spiced red pepper sauce (V & Vg)

Childrens

Roast Beef	9
Roast Lamb	10
Roast Pork	9
Roast Turkey	9
Roasted Aubergine	9

Extras

Homemade Yorkshire Pudding	2
Roast Potatoes	4
Cauliflower Cheese	5
Seasonal Vegetables	4

DESSERTS

Apple & Cinnamon Crumble 8

Baked Bramley apples with a hint of cinnamon, topped with a golden, buttery crumble.

Served warm with custard or single cream (V)

(Excellent with a small glass of Coquerel Calvados (4yo), France, 41.5% ABV, 25ml)

Black Forest Trifle 8

A medley of rich chocolate sponge, silky chocolate mousse, Kirsch cherries and Chantilly cream (V)

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

Sticky Toffee Pudding 8

Warm sticky toffee sponge with a rich toffee sauce, served with custard, cream or ice cream (V)

(Recommended with our home-made Rhum Arrangé, Martinique, 55% ABV, 25ml)

Pear & Ginger Rice Pudding 8

Creamy home-made rice pudding with spiced pear (V)

(Pairs beautifully with our Muscat de Rivesaltes, 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