

THE FOX & GOOSE

GROUP DINING

2 Courses £23

3 courses £28

STARTERS

Soup (please enquire for option)

Home-made soup, served with warm sourdough bread and butter
(V) (GF Available)

Stilton & Roasted Pear Salad

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

Confit Duck Leg

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

Chicken, Cranberry and Pistachio Terrine

Chicken, cranberry and pistachio terrine with home-made pear & apple chutney 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

Pie of the Day

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

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)

Roasted Aubergine & Lentils

Slow-roasted aubergine, filled with a rich herby lentil and vegetable stuffing, served with a paprika spiced red pepper sauce (V & Vg)

Winter Garden Bowl

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)

DESSERTS

Apple & Cinnamon Crumble

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 Calvados - 50ml)

Black Forest Trifle

A medley of rich chocolate sponge, silky chocolate mousse, Kirsch cherries and Chantilly cream (V)
(Excellent with a small glass of Goxedari (Artisan Cherry Liquor), France, 15.5% ABV, 50ml)

Sticky Toffee Pudding

Warm sticky toffee sponge with a rich toffee sauce, served with custard, cream or ice cream (V)
(Pairs beautifully with our home-made Rum Arrangé, 50ml)

Pear & Ginger Rice Pudding

Creamy home-made rice pudding with spiced pear (V)
(Pairs beautifully with our Muscat de Rivesaltes, France, 15.5% ABV, 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