

THE FOX & GOOSE

EVENING MENU

Served 5:30pm - 9pm
Monday to Saturday

NIBBLES

- Olives & Bread** 7
A rustic board of marinated olives, sundried tomatoes and garlic cloves, served with warm sourdough, crunchy grissini and rich olive tapenade. Finished with olive oil with balsamic and chilli for dipping (Vg)
- Loaded Nachos** 7.5
Crispy corn tortilla chips layered with melted cheese and topped with chorizo, fresh tomatoes, red onion, sweetcorn, black beans and a squeeze of lime. Served with creamy guacamole and soured cream (GF)
- Cajun Dirty Fries** 7
Skinny fries tossed in bold Cajun seasoning, loaded with melted cheese, smoky chorizo, fresh spring onions and fragrant herbs (GF)
- Halloumi Fries** 6.5
Golden, crisp halloumi fries served with our homemade sweet chilli jam and a fresh summer salad garnish (V, GF)

STARTERS

- Soup of the Day** 8
A warm, comforting bowl made from the freshest seasonal ingredients, served with crusty sourdough (V) (GF Available)
- Greek Salad** 8.5
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)*
- Homemade Ham Hock Terrine** 8.5
Slow-cooked ham hock, pressed and prepared in-house, served with our homemade piccalilli and toasted sourdough (GF Available)
- The Fox Scotch Egg** 8.5
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.

MAINS

10 oz Rump Steak 24

A succulent 10 oz rump steak grilled to your liking, served with grilled tomato, homemade crispy cider-battered onion rings, garden peas and your choice of chips or roasted new potatoes (GF Available)

Add Peppercorn or Stilton Sauce +3.5

Add Sautéed Garlic Mushrooms +4

10 oz Gammon Steak 19

Thick-cut gammon steak grilled to perfection, topped with a free-range egg and served with homemade cider-battered onion rings, grilled tomato, peas and chips or roasted new potatoes (GF Available)

Add an extra Free-range Egg +3

Add Pineapple +3

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)

Hunter's Chicken 18

Tender chicken breast wrapped in smoky streaky bacon, smothered in rich BBQ sauce and topped with melted cheese. Served with golden chips and our house salad (GF)

Catch of the Day 19

Market-fresh fish, prepared daily and served with buttery crushed new potatoes, seasonal greens and a drizzle of lemon butter (*Ask your waiter for today's catch*)

Fish and Chips 17

Market-fresh fish of the day in our crisp homemade cider batter, served with golden chips, peas and homemade tartar sauce (GF Available)

Greek-Style Chicken Skewers 19

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

Mediterranean Kitchen Bowl 16.5

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)

Continued on next page...

MAINS CONTINUED...

Summer Garden Bowl 15
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

The Fox Ploughman's 17
Thick-cut ham, mature Cheddar, crusty bread and butter, crisp apple slices, homemade piccalilli, baby pickled onions, cornichons and a fresh green salad. Served with half of our legendary Scotch egg.

Add Stilton +4



SIDES

House Salad 5
Seasonal mix of leaves, cucumber, tomato and onion (V & Vg)

Cheesy Garlic Bread 5.5
Grilled ciabatta slices smothered in a blend of gently melted mixed cheeses, (V) (GF Available)

Cider-Battered Onion Rings 4.5
Golden-brown battered onion rings, garnished with a sprinkle of Maldon sea salt flakes and served with a side of BBQ sauce (V) (GF Available)

Golden Crispy Chips 4.5
Perfectly cooked, golden-brown chips (V,Vg & GF)
Add Cheese (V & GF) 2.5

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

Coconut & Lime Parfait 8

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, Italy, 27% ABV, 25ml or 50ml)

Chocolate Mousse 8

A pot of rich, decadent chocolate mousse topped with Chantilly cream, served with a homemade shortbread biscuit (V)

(Pairs beautifully with our Banyuls Rimage, France, 16% ABV, 50ml)

Summer Berry Eton Mess 8

Chantilly cream layered with summer berry compote, fresh berries and crisp meringue (V)

(Pairs beautifully with our Muscat de Rivesaltes, France, 15.5% ABV, 50ml)

Bakewell Tart 8

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 Goxedari (Artisan Cherry Liquor), 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