

THE FOX & GOOSE

LUNCH MENU

Served

12:00-15:00 Monday to Thursday
12:00-17:30 Friday & Saturday

STARTERS & SIDES

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

Olives & Bread

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)

7

Pigs in Blankets

Smoked bacon-wrapped sausages, finished with a sticky honey glaze (GF)

7

MAINS

Quiche of the Day 14
Home-made buttery pastry, filled with local free-range eggs, cheese, and served with a fresh summer salad (V)

Ham, Eggs and Chips 16
Local butchers ham, 2 free range eggs, chunky chips and peas (GF)

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 home-made cider-battered onion rings, skin-on skinny fries and our house coleslaw
(GF available) (V & VG *vegan cheese and omit *bacon)

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 home-made tartar sauce (GF Available)

Traditional Faggots 16
Traditional pork faggots served with creamy celeriac mash, seasonal vegetables and rich onion gravy

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)

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

SANDWICHES AND JACKET POTATOES

Club Sandwich

I4

A triple-layered toasted sandwich stacked with chicken, crispy bacon, lettuce, tomato, and mayo. Served with a side of crisps and a green salad (GF Available)

Philly Steak Ciabatta

I4

Tender strips of locally sourced beef with melted cheese, caramelised onions and peppers, served in a warm toasted ciabatta. Served with a side of crisps and a green salad (GF Available)

Goat's Cheese Flatbread

I4

Warm flatbread filled with goat's cheese and homemade beetroot chutney, served with a green salad and crisps (V)

Prawn Mayo Jacket Potato

I3

A fluffy jacket potato topped with creamy prawn mayo and a sprinkle of fresh mixed herbs, served with a side of green salad (GF)

Beans & Cheese Jacket Potato

I2

A proper classic - Heinz baked beans and mature Cheddar cheese on a fluffy jacket potato, with a generous helping of homemade coleslaw. Served with a side of green salad (GF)

Chilli & Soured Cream Jacket Potato

I3

Fluffy baked jacket potato, generously filled with our homemade chilli con carne, topped with cheese and finished with a dollop of soured cream Served with a side of green salad (GF)

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)

Black Forest Trifle

8

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

Sticky Toffee Pudding

8

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

Pear & Ginger Rice Pudding

8

Creamy home-made rice pudding with spiced pear (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 server for the current available choices

SELECTION OF COFFEES AND TEAS

Please see our hot drinks menu