

THE FOX & GOOSE

NIBBLES

- Nachos** 6
Topped with melted cheese, crispy chorizo, roasted pepper and tomato salsa and a pot of crème fraîche (V Available)
- Halloumi Fries** 5.5
Golden-fried halloumi strips, accompanied by our house-made chili jam (V, GF)
- Mediterranean Olives** 5
A medley of marinated olives served alongside crusty, warm ciabatta bread with a dipping option of balsamic (V, Vg & GF Available)
- BBQ Chicken Bites** 6
Chicken bites coated with a savory BBQ glaze, garnished with fresh spring onions, herbs and a hint of chilli.

STARTERS

- Soup of the Day** 7
Homemade soup of the day, accompanied by warm, crusty bread and butter (V) (GF Available)
- Fishcakes** 8
Homemade haddock and herb fishcakes with wholegrain mustard and lemon mayonnaise
- Mushroom & Smoked Pancetta Croût** 8
Mushrooms, apples and crispy pancetta sat on garlic ciabatta and drizzled with a crème fraîche, sherry and Dijon dressing (GF Available)
- Sweetcorn Fritters** 7
Served with fresh salsa and our delicious home made chilli jam (V, Vg & GF)
- Antipasto** 9
A selection of mozzarella, prosciutto, olives, grilled vegetables, ciabatta and a sticky fig relish (GF Available)

MAINS

10 oz Rump Steak	22
Succulent 10oz rump steak cooked to your liking. Accompanied by grilled tomato, crispy cider onion rings, peas, and a choice of chips or roasted crushed buttered herb new potatoes (GF Available)	
Add Peppercorn Sauce	3.5
Add Sautéed Garlic Mushrooms	4
10oz Gammon Steak	16
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)	
Beef Burger	16
100% Beef burger in a toasted bun, streaky bacon, caramelised red onion, applewood smoked cheese, gherkins, Cos lettuce; crisp cider battered onion rings and skinny fries (GF Available)	
Chicken Skewers	18
Marinated chicken breast served with feta, Greek salad, shredded slaw, pitta bread, mint yogurt and a pot of skinny fries	
BBQ Belly Pork	20
Slow cooked BBQ glazed belly pork served with cider battered onion rings, creamy slaw, charred corn and cajun dusted fries (GF Available)	
Fish and Chips	16
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)	
Seabass Fillet	22
Pan cooked with chorizo and tenderstem broccoli, tomatoes and pine nut sauce vierge, served with roasted new potatoes and a pot of crème fraîche (GF)	
Roasted Butternut Squash	16.5
Filled with brown rice, mushrooms, sundried tomatoes, spinach, mixed seeds, vegan feta and drizzled with an orange, maple and tahini dressing (V, Vg & GF)	
Feel Good Super Bowl	15
Avocado, quinoa, roasted sweet potato, grilled vegetables, corn on the cob and roasted red pepper & tomato salsa served on a bed of rocket leaves and drizzled with a mustard, maple and orange dressing (V, Vg & GF)	
Add Halloumi (V)	3
Add Chicken Skewers	3

SIDES

House Salad	4
Seasonal mix of leaves, cucumber, tomato, onion (V & Vg)	
Garlic Bread w/ Red Onion Marmalade	5.5
Grilled ciabatta slices smothered in a blend of gently melted mixed cheeses, served with red onion marmalade (V) (GF Available)	
Cider-Battered Onion Rings	4
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
Perfectly cooked, golden-brown chips (V,Vg & GF)	
Add Cheese (V & GF)	2
Cajun Dirty Fries	6
Skinny chips, coated with a tantalizing Cajun seasoning. Generously smothered in a delicious mix of melted cheese, crispy bacon, fresh spring onions, and fragrant herbs (GF)	

DESSERTS

Chocolate Brownie	7
Rich, fudgy chocolate brownie, paired with a luscious chocolate sauce and served with vanilla ice cream (V)	
Eton Mess	7
Crunchy meringue, Chantilly cream, fresh strawberries and summer berry compote (V & GF)	
Banoffee Tart	7
Toffee, vanilla mascapone cream, glazed bananas and chocolate shavings (V)	
Cheesecake of the Day	7
Indulge in our daily selection of cheesecake. Served with a scoop of smooth vanilla ice cream (V & GF)	
Artisan Ice Cream or Vegan Sorbet Selection	
2 scoops	4.5
3 scoops	6.5

Locally produced Ice Cream and Sorbets. Please inquire with your server for the current available choices

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.