

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

Greek Salad

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)

8.5

Homemade Ham Hock Terrine

Slow-cooked ham hock, pressed and prepared in-house, served with our homemade piccalilli and toasted sourdough (GF Available)

8.5

The Fox Scotch Egg

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.

8.5

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

Halloumi Fries

Golden, crisp halloumi fries served with our homemade sweet chilli jam and a fresh summer salad garnish (V, GF)

6.5

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 homemade 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 homemade tartar sauce (GF Available)

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

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)

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) +4 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)

Fish Finger Sandwich

I4

Crispy homemade fish fingers with our own tartar sauce and fresh mixed lettuce in your choice of bread. Served with a side of crisps and a green salad

Tuna Mayo Jacket Potato

I2

A fluffy jacket potato topped with creamy tuna mayo, red onions, 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 and finished with a dollop of soured cream Served with a side of green salad (GF)

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)

**Please note that this is a traditional parfait, which is a frozen dessert, perfect for hot days!*

Chocolate Mousse 8

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

Summer Berry Eton Mess 8

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

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)

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