

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 crispy bacon, 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, crispy bacon, fresh spring onions and fragrant herbs (GF)

Pigs in Blankets

7

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

STARTERS

Soup of the Day

8

A warm, comforting bowl made from the freshest seasonal ingredients, served with crusty sourdough (V) (GF Available)



Stilton & Roasted Pear Salad

8.5

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



Chicken, Cranberry and Pistachio Terrine

8.5

Chicken, cranberry and pistachio terrine with home-made pear & apple chutney and toasted sourdough (GF Available)



Confit Duck Leg

9

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

MAINS

10 oz Rump Steak 24

A succulent 10 oz rump steak grilled to your liking, served with grilled tomato, home-made 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 home-made 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 home-made cider-battered onion rings, skin-on skinny fries and our house coleslaw
(GF available) (V & VG *vegan cheese and omit *bacon)

Traditional Faggots 16

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

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 home-made cider batter, served with golden chips, peas and home-made tartar sauce (GF Available)

Home-made Beef Lasagne 19

Rich beef lasagne served with skinny fries, garlic bread and a fresh dressed salad

Pie of the Day 19

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

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MAINS CONTINUED...

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

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)

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 cheese (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

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)

(Excellent with a small glass of Coquerel Calvados (4yo), France, 41.5% ABV, 25ml)

Black Forest Trifle

8

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

(Excellent with a small glass of Goxedari (Artisan Cherry Liqueur), France, 15.5% ABV, 50ml)

Sticky Toffee Pudding

8

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

(Recommended with our home-made Rhum Arrangé, Martinique, 55% ABV, 25ml)

Pear & Ginger Rice Pudding

8

Creamy home-made rice pudding with spiced pear (V)

(Pairs beautifully with our Muscat de Rivesaltes, 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



SELECTION OF COFFEES AND TEAS
please see our hot drinks menu