

THE FOX & GOOSE

GROUP DINING

2 Courses £23

3 courses £28

STARTERS

Soup (please enquire for option)

Homemade soup, served with warm, crusty bread and butter
(V) (GF Available)

Chicken Caesar Salad

Crisp baby gem lettuce tossed with garlic and herb croutons, crispy bacon and our home-made Caesar dressing with anchovy for a savoury kick

Smoked Mackerel & Beetroot Salad

Rich, flaky smoked mackerel served over a vibrant beetroot base, paired with seasonal leaves, zesty citrus notes and a touch of horseradish crème fraîche (GF)

Homemade Mixed Game Terrine

A rustic terrine of locally sourced game, made here at The Fox, served with our own apple and pear chutney and slices of toasted sourdough bread

Olives & Bread

A rustic board of marinated olives, sundried tomatoes, and garlic cloves, served with sourdough, crunchy grissini and a rich olive tapenade. Finished with a pot of olive oil and balsamic for dipping and a touch of chilli (Vg)

ALLERGY DISCLAIMER

We are happy to cater to allergy requests. Please speak to reception 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.

MAINS

Catch of the Day

Market fresh white fish coated in a crisp herb crust, served with buttery crushed new potatoes, sautéed seasonal greens and a drizzle of lemon butter

(Please inquire for fish variety)

*we may be able to accommodate a specific request - subject to minimum order quantity

Pie of the Day

Freshly baked pie, served with seasonal vegetables and proper pub gravy

(Please inquire for filling)

*we may be able to accommodate a specific request - subject to minimum order quantity

10 oz Rump Steak (£5 Supplement)

Succulent 10 oz rump steak cooked to your liking. Grilled tomato, crispy cider onion rings, peas, and a choice of chips or roasted new potatoes (GF Available)

Additions

Add Peppercorn Sauce 3.5

Add Stilton Sauce 3.5

Add Sautéed Garlic Mushrooms 4

10 oz Gammon Steak

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)

The Ultimate F&G Burgers

100% beef patty / Hand breaded chicken breast / Home-made veggie burger

In a toasted bun, smoked applewood cheese*, streaky bacon*, sticky caramelised red onion, gherkins and cos lettuce, served with our in house cider battered onion rings and skin-on skinny fries (GF available) (V & VG *vegan cheese and omit *bacon)

Fish & Chips

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)

Winter Vegetable & Pearl Barley Stew

A hearty, slow-cooked stew packed with seasonal root vegetables and wholesome pearl barley.

Served with seasonal greens and two slices of sourdough (Vg)(GF Available)

DESSERTS



The Fox's Chocolate Stack

A rich chocolate brownie base topped with silky chocolate mousse, served with Chantilly cream and a sprinkle of candied nuts (V)

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



Coffee Panna Cotta

A silky set cream infused with rich coffee, served with a crisp home-made biscotti (GF Possible without biscotti)

(Excellent with a glass of Disaronno, 28% ABV, 25ml or 50ml)

Apple & Cinnamon Crumble

Baked Bramley apples with a hint of cinnamon, topped with a golden, buttery crumble. Served warm with custard or cream (V)

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

Treacle Tart

A golden, sticky treacle tart served warm with a dollop of clotted cream and fresh raspberries (V)



Ice Cream or Sorbet

3 Scoops of Organic Artisan Ice Cream or Vegan Sorbet

SELECTION OF COFFEES AND TEAS
please see our hot drinks menu