

THE FOX & GOOSE

SUNDAY LUNCH MENU

STARTERS

- Soup of the Day** 7
Homemade soup of the day, accompanied by warm, crusty bread and butter (V, GF Available)
- Sweetcorn Fritters** 7
Served with fresh salsa and our delicious homemade chilli jam (V, Vg & GF)
- 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)
- Traditional Prawn Cocktail** 7.5
Succulent prawns, nestled on a bed of crisp cos lettuce and refreshing cucumber, elegantly paired with our home made Marie Rose sauce. Served with brown bread and butter (GF Available)

MAINS

- Beef Burger** 16
100% Beef burger in a toasted bun, streaky bacon, caramelised red onion, applewood smoked cheese, gherkins, red onions, Cos lettuce; crisp cider battered onion rings and skinny fries (GF Available)
- Ham, Egg and Chips** 14
Local butchers ham, two free range eggs, chips and peas (GF)
- Fish and Chips** 15
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)
- Chicken Skewers** 18
Marinated chicken breast served with feta, Greek salad, shredded slaw, pitta bread, mint yogurt and a pot of skinny fries
- Feel Good Super Bowl** 18
Halloumi, quinoa, avocado, 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 & GF) (Vg Available)

ROASTS

Every plate features golden roast potatoes, roasted parsnips and carrots, a medley of fresh seasonal vegetables, and a velvety serving of cauliflower cheese. Our rich, meaty gravy is gluten-free

Gluten free and Vegan stuffing and cauliflower cheese is available upon request

F&G Sunday Trio 21
A trio of roasted top side beef, tender pork loin crackle and flavourful leg of lamb. Accompanied with our homemade Yorkshire pudding and apricot herb stuffing

Roast Beef Topside 16
Served with a homemade Yorkshire pudding

Roast Leg of Lamb 18
Served with caramelised red onion and apricot herb stuffing

Roast Pork Loin 16
With crackling and caramelised red onion and apricot herb stuffing

Vegetable Wellington 15
Tofu, roasted butternut squash, carrot, pepper, onions and pine nuts are encased in puff pastry and served with a delicious vegan gravy (V & Vg)

Childrens

Roast Beef 9
Roast Pork 9
Roast Lamb 10
Vegetable Wellington 8

Extras

Homemade Yorkshire Pudding 1.5
Roast Potatoes 3.5
Cauliflower Cheese 4.5
Roasted Carrots and Parsnips 4
Seasonal Vegetables 4

DESSERTS



Chocolate Brownie	7
Rich, fudgy chocolate brownie, paired with a luscious chocolate sauce and served alongside 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.