

THE FOX & GOOSE

EVENING MENU

Served 5:30pm - 9pm
Monday to Saturday

NIBBLES

Olives & Bread 6

A rustic board including 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)

Loaded Nachos 7

Crispy corn chips smothered in melted cheese and topped with a vibrant mix of fresh tomatoes, red onion, sweetcorn, black beans, and zesty lime. Served with creamy guacamole and soured cream (V, GF)

Cajun Dirty Fries 6.5

Crispy skinny fries tossed in bold Cajun seasoning, loaded with melted cheese, crispy bacon, fresh spring onions, and a sprinkle of fragrant herbs (GF)

Home-made Sausage Roll 6.5

Local pork sausagemeat, lightly seasoned and wrapped in golden, buttery puff pastry, served with a generous dollop of our caramelised red onion chutney

STARTERS

Soup of the Day 7.5

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

Smoked Mackerel & Beetroot Salad 8

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 8

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

Chicken Caesar Salad 8

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

MAINS

10 oz Rump Steak 23

A succulent rump steak grilled to your liking, served with a 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 18

Thick-cut gammon steak grilled to perfection, served with 1 egg, home-made cider-battered onion rings, grilled tomato, peas and chips *or* roasted new potatoes (GF Available)

Add an extra Egg +3

Add Pineapple +3

The Ultimate F&G Burgers 17

100% beef patty / Hand breaded chicken breast / Home-made veggie burger
Served in a toasted bun with smoked Applewood cheese*, streaky bacon*, sticky caramelised red onion, gherkins, and crisp cos lettuce. Comes with our home-made cider-battered onion rings and skin-on skinny fries (GF available) (V & VG *vegan cheese and omit *bacon)

Hunter's Chicken 18

Tender chicken breast wrapped in smoky streaky bacon, smothered in rich BBQ sauce and topped with melted cheese. Served with golden chips and our house salad (GF)

Catch of the Day 18

Market fresh white fish coated in a crisp herb crust, served with buttery crushed new potatoes, wilted winter greens and a drizzle of lemon butter (*Ask your waiter for today's catch*)

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)

Pie of the Day 18

Ask us about today's freshly baked pie, served with seasonal vegetables and proper pub gravy

Winter Vegetable & Pearl Barley Stew 16

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)

Feel Good Bowl 15

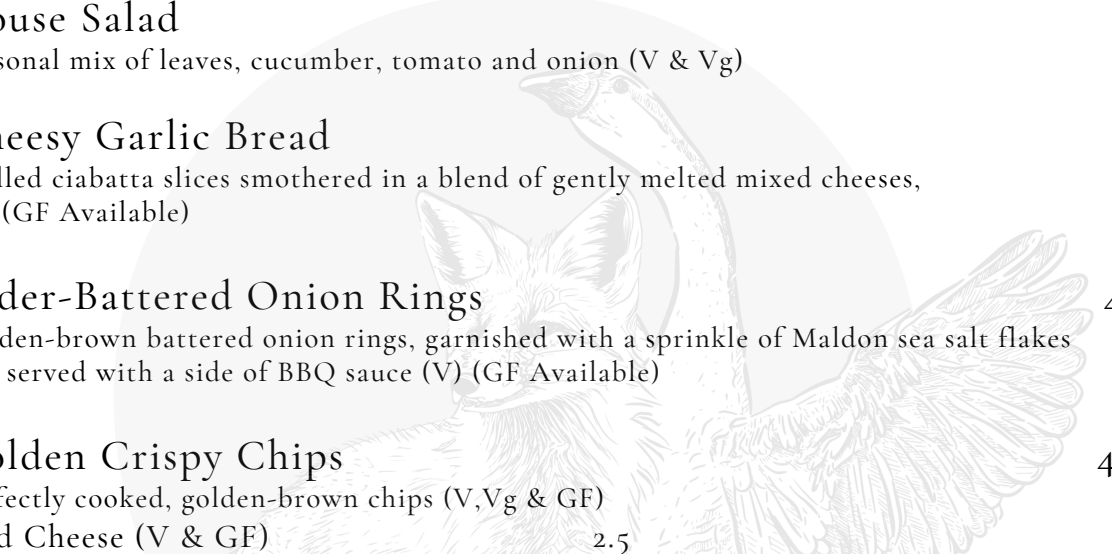
A vibrant bowl of lamb's lettuce and seasoned quinoa, topped with fresh tomato salsa, garlic and thyme roasted courgette, red pepper and aubergine. Finished with shaved carrot, crisp radishes, pomegranate seeds, toasted sunflower and pumpkin seeds and a sprinkle of fresh mint and basil. Served with a zesty lemon, honey and parsley dressing (V, Vg & GF)

Add Feta (V & GF) or Chicken Breast (GF) +4

Ploughmans 16

A hearty classic featuring thick-cut ham, mature Cheddar cheese, crusty bread and butter, crisp apple slices, homemade pickle, cornichons and a fresh green salad. *Add Stilton* +4

SIDES



House Salad	5
Seasonal mix of leaves, cucumber, tomato and onion (V & Vg)	
Cheesy Garlic Bread	5
Grilled ciabatta slices smothered in a blend of gently melted mixed cheeses, (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



Coffee Panna Cotta

7.5

A silky set cream infused with rich coffee, served with a crisp home-made biscotti
(Excellent with a glass of Disaronno, 28% ABV, 25ml or 50ml)



The Fox's Chocolate Stack

7.5

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)

Apple & Cinnamon Crumble

7.5

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

7.5

A golden, sticky treacle tart with warming notes of lemon and ginger, served warm with a dollop of clotted 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 waiter for the current available choices

DESSERT WINES

Muscat de Rivesaltes

3.5

Collioure (Catalan), France

White, 15.5% ABV, 50ml

Intensely aromatic, orange blossom, apricot, honey, grape and white peach

Banyuls Rimage

4.5

Collioure (Catalan), France

Red, 16% ABV, 50ml

Sweet, dark cherry and cocoa notes with warmth and spice

SELECTION OF COFFEES AND TEAS
please see our hot drinks menu