

# THE FOX & GOOSE

## SUNDAY LUNCH MENU

### STARTERS

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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 Pâté 8

A rich, chunky pâté of smoked mackerel, shallots, and gherkins, served with our house-pickled cucumber and toasted sourdough

Asparagus Wrapped in Parma Ham 8

Tender asparagus spears wrapped in salty Parma ham, drizzled with a tarragon hollandaise  
*Also available as a vegetarian option with grilled courgettes (V, GF)*

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

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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)

Ham, Egg and Chips 15

Local butchers ham, a free range egg, chunky chips and peas (GF)

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)

Feel Good Super 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) +4    Add Chicken Breast (GF) +4    Add Steak (GF) +5

## ROASTS

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Every plate features golden roast potatoes and a medley of fresh seasonal vegetables.

Our rich, meaty gravy is gluten-free. Gluten free and Vegan stuffing is available upon request

### F&G Sunday Trio 22

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 17

Served with a homemade Yorkshire pudding

### Roast Leg of Lamb 19

Served with caramelised red onion and apricot herb stuffing

### Roast Pork Loin 17

With crackling and caramelised red onion and apricot herb stuffing

### Beetroot Wellington 17

Smoked tofu, sweet earthy beetroot, carrots, walnuts and fresh herbs, incased in a vegan pastry and served with vegan gravy (V & Vg)

### Childrens

Roast Beef	8.5
Roast Pork	8.5
Roast Lamb	9.5
Vegetable Wellington	8.5

### Extras

Homemade Yorkshire Pudding	1.5
Roast Potatoes	3.5
Cauliflower Cheese	4.5
Seasonal Vegetables	4

## DESSERTS

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Eton Mess 7.5  
A classic summer treat with strawberries, mixed berries, crushed meringue and swirls of Chantilly cream, finished with a touch of fresh mint (V & GF)



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)

Lemon Posset 7.5  
A smooth and zesty lemon posset served with buttery thyme shortbread (V & GF)

Treacle Tart 7.5  
A golden, sticky treacle tart served warm with a dollop of clotted cream and fresh raspberries (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

## 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.