Fox & Goose Lunch Menu

Monday to Friday Lunch Served 12.00-2.30pm Saturday 12.00-4.00pm

Please view our seasonal specials boards before placing your order

APPETISERS

Mixed Marinated Olives & Peppers 3.25

Garlic Ciabatta Bread, aioli 3.25
Topped with melted cheddar 3.75

Pork Crackling, chilli apple sauce
3.50

Goat Cheese Croquettes
Tomato sauce, aioli 4.95

Honey & Mustard Chipolatas 4.95

TO SHARE

Rustic Bread Board 4.25
A selection of fresh breads, Lescure salted butter,

LIGHTER BITES

Charcuterie Board
Napoli Salami, Chorizo, Prosciutto, Bresaola, terrine, olive pot, house chutney, fresh bread
10.50

Fish Platter
Lambton & Jackson smoked salmon, Leigh cockles, prawns, rollmop herring, mackerel mousse, celeriac remoulade, walnut bread 11.00

Hand Carved Ham, Free Range Eggs & Triple Cooked Chips
8.50

6oz Flat Iron Steak seasoned fries, rocket & parmesan salad 9.95

Sausages & Mash gravy, onion rings 9.50

(v) Tart of the Day mixed leaf salad, balsamic glaze, skinny fries 10.50

Homemade Thai Fishcake tzatziki, cucumber & spring onion salad, skinny fries 10.50

Thai Marinated Bang Bang Chicken, oriental salad (contains peanuts)
10.50

(v) Risotto with sun blushed tomatoes, spinach, spring onion, rocket pesto, topped with parmesan cheese 10.50
Add Chicken 3.00
Add Smoked Salmon 3.00

House Salad: prawns, cashew nuts, smoked bacon, sun blushed tomatoes, croutons, creamy

TO START

Soup of the Day crusty white bread, Lescure butter
4.75

(v) Wild Mushroom & Walnut Pate, toasted rustic bread
6.00

Smoked & Poached Salmon Rillettes, black olive tapenade, oat cake biscuits 6.95

Prawn Cocktail Marie Rose sauce, granary bread 6.25

Thai Marinated Bang Bang Chicken, oriental salad (contains peanuts)
6.75

Calves Liver & Bacon Salad, croutons, raspberry dressing
6.95

(v) Tart of the Day mixed leaf salad, balsamic glaze 6.50

MAIN COURSE

Roasted Lamb Rump carrot & swede puree, minted crushed new potatoes, broad bean & pea lamb jus 15.95

Slow Roasted Belly of Pork apple & black pudding mashed potato, crispy crackling & Symonds cider jus 13.95

Shortcrust Pastry Pie mashed potato & jus
11.50

Plaice Fillets tomato, chorizo & brown shrimp sauce, new potatoes
14.25

(v) Cheese & Herb Fritters tomato chilli chutney, mixed salad, fries 12.50

IPA Beer Battered Haddock & triple cooked chips
12.95

Chicken Supreme, Mediterranean vegetable couscous, goats cheese croquettes, rocket pesto, tomato coulis 13.95

House Angus Burger: brioche bun, melted cheddar, seasoned fries & smoky coleslaw 10.50
Add bacon: 1.00
Add BBQ Pulled Pork 2.50

Bacon & Cheese Chicken Burger: brioche bun, BBQ sauce, sweet potato chips & smoky coleslaw 11.50

8oz Sirloin Steak triple cooked chips, grilled beef tomato & mushroom rarebit

18.95

SIDES

Skinny Fries, Creamy Mash, Garden Peas, Mushy Peas, Mixed Leaf Salad, Seasonal Vegetables (for two) 2.95

Fries Topped with Truffle Oil & Parmesan, Triple Cooked Chips, Sweet Potato Chips Beer Battered Onion Rings, Tomato & Red Onion Salad, Smoky Coleslaw 3.50

Please advise us of any allergies when placing your order. Only one itemised bill per table can be issued.
An optional service charge of 10% will be added to tables of 10 or more