

Fox & Goose Sunday Menu

Sunday 12.00 – 8.00pm (last orders)

Please view our seasonal specials boards before placing your order

APPETISERS

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| 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 |

TO SHARE

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| Rustic Bread Board | 4.25 |
| A selection of fresh breads, Lescure salted butter, olive oil & balsamic vinegar | |

SHARING PLATTERS

A starter for two to share or a main course for one 10.00

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

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

SIDES

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| 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

TO START

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| Soup of the Day crusty white bread & Lescure butter | 4.75 |
| Smoked Mackerel Pate with a toasted rustic bread & lemon wedge | 6.00 |
| Salt Pepper Squid & lemon mayo | 6.75 |
| Prawn Cocktail Marie Rose sauce & granary bread | 6.25 |
| V Three Cheese Stuffed Field Mushroom with a walnut salad | 6.75 |
| Ploughman's Terrine fresh bread & piccalilli | 6.75 |

STARTER OR MAIN COURSE

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| V Tart of the Day mixed leaf salad & balsamic glaze | |
| Stater 6.50 Main served with fries 10.50 | |
| Homemade Thai Fishcake tzatziki, cucumber & spring onion salad | |
| Stater 6.50 Main served with fries 10.50 | |
| Penne Pasta in a creamy spring onion, walnut & gorgonzola cheese sauce | |
| Stater 6.50 Main 10.50 | |
| House Salad prawns, cashew nuts, smoked bacon, sun blushed tomatoes & croutons with a creamy stilton dressing | |
| Starter 6.50 Main 10.50 | |

MAIN COURSE

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| Roast Sirloin of Beef, beef dripping roast potatoes, vegetables, Yorkshire pudding & gravy | 14.95 |
| Super Roast beef, chicken, gammon & pork belly with beef dripping roast potatoes, sage & onion stuffing, vegetables, Yorkshire pudding, crackling & gravy | 18.50 |
| Roasted Lamb Rump beef dripping roast potatoes, creamy leeks & fresh seasonal vegetables | 15.95 |
| Slow Roasted Belly of Pork bacon bubble n squeak, crispy crackling & wholegrain mustard cream sauce | 13.95 |
| Baked Cod Fillet topped with a pea, mint & parmesan crust, spring onion & sundried tomato crushed new potatoes with a creamy veloute sauce | 13.75 |
| V Leek, Spinach & Potato Bake topped with breadcrumbs & cheese, served with mixed salad & fries | 12.50 |
| IPA Beer Battered Haddock & homecut chunky chips | 12.50 |
| Chicken Supreme stuffed with tarragon butter on a wild mushroom risotto | 13.95 |
| Steak & Kidney Suet Pudding mashed potato & gravy | 13.50 |