

THE FOX & GOOSE

GROUP DINING

2 Courses £23

3 courses £28

STARTERS

Soup of the Day

Homemade soup of the day, accompanied by warm, crusty bread and butter
(V) (GF Available)

Prawn Cocktail

Prawns tossed in Marie Rose sauce, served on a bed of lettuce with brown bread and butter
(GF Available)

Halloumi

Grilled halloumi with a tomato and red pepper salsa (V, GF Available)

Sweetcorn Fritters

Served with fresh salsa and our delicious home made chilli jam (V, Vg & GF)

MAINS

Seabass Fillet

Pan cooked with chorizo and tenderstem broccoli, tomatoes and pine nut sauce vierge,
served with roasted new potatoes and a pot of crème fraîche (GF)

10 oz Gammon Steak

Thick-cut grilled gammon steak, served with crispy cider onion rings, a free-range egg,
peas, and your choice of chips or roasted crushed buttered herb new potatoes
(GF Available)

Chicken Skewers

Marinated chicken breast served with feta, Greek salad, shredded slaw, pitta bread, mint
yogurt and a pot of skinny fries

Roasted Butternut Squash

Filled with brown rice, mushrooms, sundried tomatoes, spinach, mixed seeds, vegan feta
and drizzled with an orange, maple and tahini dressing (V, Vg & GF)

DESSERTS

Chocolate Brownie

Rich, fudgy chocolate brownie, paired with a luscious chocolate sauce and served alongside vanilla ice cream (V)

Eton Mess

Crunchy meringue, Chantilly cream, fresh strawberries and summer berry compote (V & GF)

Cheesecake of the Day

Indulge in our daily selection of cheesecake. Served with a scoop of smooth vanilla ice cream (V & GF)

Ice Cream or Sorbet

3 Scoops of Artisan Ice Cream or Vegan Sorbet

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.