

THE FOX & GOOSE

GROUP DINING

2 Courses £23

3 courses £28

STARTERS

Soup (please enquire for option)

Homemade soup, served with 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)

Chicken and Ham Hock Terrine

Home-made terrine served with pickled vegetables and mustard mayonnaise (GF)

Halloumi

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

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.

MAINS

Sea Bream

Pan fried Sea Bream with lemon and caper potatoes, seasonal greens and Romesco sauce (GF)

10 oz Rump Steak (£5 Supplement)

Succulent 10 oz rump steak cooked to your liking. Grilled tomato, crispy cider onion rings, peas, and a choice of chips or roasted new potatoes (GF Available)

Additions

Add Peppercorn Sauce 3.5

Add Sautéed Garlic Mushrooms 4

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)

The Ultimate F&G Burgers

100% beef patty / Hand breaded chicken breast / Home-made veggie burger

In a toasted bun, smoked applewood cheese*, streaky bacon*, sticky caramelised red onion, gherkins and cos lettuce, served with our in house cider battered onion rings and skin-on skinny fries (GF available) (V & VG *vegan cheese and omit *bacon)

Wild Mushroom Risotto

Locally sourced wild mushrooms slowly simmered with rice and finished with Pecorino and extra virgin olive oil (V & GF) (Vg Available)

DESSERTS

Chocolate Brownie

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

Winter Berry Crumble

Mixed berries, topped with a rich buttery golden oat and walnut crumble, served alongside your choice of vanilla ice cream, indulgent cream or velvety custard (V)

Cheesecake (Please enquire for option)

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