

THE FOX & GOOSE

SUNDAY LUNCH MENU

STARTERS

Soup of the Day 7

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

Sweetcorn Fritters 7

Spiced and crispy with a hint of chilli, served with carrot, orange, toasted sesame seed, rocket and vegan lime mayo (V, Vg & GF)

Stuffed Mushroom 8

Portobello mushroom coated with crispy panko and stuffed with bacon, cheddar and mozzarella melt, fresh herbs, rocket and garlic sauce

Traditional Prawn Cocktail 8

Succulent prawns, nestled on a bed of crisp cos lettuce and refreshing cucumber, elegantly paired with our home made Marie Rose sauce. Served with brown bread and butter (GF Available)

MAINS

The Ultimate F&G Beef Burger 16.5

100% beef patty 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)

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

Avocado, roasted sweet potato, broccoli, carrot ribbons, red cabbage and onion, brown rice, fresh herbs and a home-made miso, sesame, soya dressing (V, Vg & GF)

Add Halloumi (V) 3

Add Chicken Breast 4

ROASTS

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

Chocolate Brownie 7.5
Rich, fudgy chocolate brownie, paired with a luscious chocolate sauce and served with vanilla ice cream (V)

Sticky Toffee Pudding 7.5
Luscious sticky toffee pudding, drizzled with a salted toffee sauce and served alongside your choice of vanilla ice cream or indulgent cream (V)

Winter Berry Crumble 7.5
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 of the Day 7.5
Indulge in our daily selection of cheesecake. Served with a scoop of smooth vanilla ice cream (V & GF)

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 server 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.