

Traditional British Sunday Lunch at The Fox & Goose

Seasonal Starters

Chefs homemade soup of the day

Topped with a large mature Cheddar Crouton and served with Homemade Bread

Crab, Prawn & Crayfish Cocktail

served with a Tomato Jelly and Marie Rose Sauce

Chicken Liver Parfait

served with Onion Marmalade, Brioche Croutons and dressed with a Balsamic Reduction

Deep Fried Breaded Brie

with Diced Beetroot and Stem Ginger with a Pickled Fig Compote

English Whitebait

Served with Fox & Goose Chips and Tartar Sauce perfect for dipping

Fox & Goose Sunday Roasts

Roast Breast of Turkey and Homemade Yorkshire Pudding

Roast Loin of Pork and Homemade Yorkshire Pudding

Topside of Roasted British Beef and Homemade Yorkshire Pudding

A Trio of the above British Roasts (£3 supplement applies)

Oven Roasted Catch of the Day

From sustainable North Sea stocks

Wild Mushroom and Spinach Pithivier with a Rocket Velute

All served with Braised Red Wine Cabbage, Honey Roast Parsnips, Orange & Thyme Carrots, Butter Roasted Maris Piper Potatoes, Homemade Creamy Mashed Potato and Onion Gravy

See Our Specials Boards for a Selection of British Pub Classics

Sunday Puddings on Pudding Pie Hill

Sticky Toffee Pudding

Served with homemade Vanilla Ice Cream and Butterscotch Sauce

Dark Chocolate Brownie

Served with A Jug of Proper Custard

Fox & Goose Authentic Pudding Pie

A Compote of Seasonal Fruits served with a jug of Proper Custard

Apple & Winter Berry Crumble

Served with Vanilla Ice Cream

Fox & Goose British Cheese Plate

Somerset Brie, Yorkshire Blue and Mature Cheddar served with Biscuits

Tea & Coffee from £2 per serving | Liqueur Coffees from £4.50

1 course £10.00 2 course £14.00

3 course £18.00