

FOXBOROUGH

Snack

Sour Dough Bread (full loaf or half loaf) with Salted Butter £5/£3 or Spicy N'Duja £6/£4

Nocellara Olives £4

Wine Flight £15

**excludes champagne & vintage port*

Enjoy a selection of our by the glass wines* with your meal.

A 125ml glass with your starter, a 175ml glass with your main course & a 100ml pudding wine or 50ml port with dessert. Choose your own selection or we are happy to make recommendations.

A 2 course minimum applies to tables booked after 18:30 on Friday & Saturday evenings

Starter

Duck Liver Pate, Seville orange marmalade, sourdough toast £7.5

Smoked Cheese Soufflé, apple, hazelnut, endive £8.5

Steak Tartare, free range egg, sourdough toast £9.5

Prosciutto Crudo, Salami Milano & N'Duja, crusty bread, doddington cheese, nocellara olives £8.5

Creole Shrimp, coconut rice £9.5

Belly Pork, parsnip puree, pickled greens £8

Moules Marinière, crusty bread £8.5

Wild Mushroom Arancini, wilted spinach £8

Main Course

10oz Lakeland Rib Eye Steak, triple cooked chips, winter greens, bearnaise sauce £26

8oz Lakeland Rump Steak, triple cooked chips, peppercorn sauce £18.5

Make your steak 'Surf & Turf' add 3 garlic prawns +£5.5

Beef Feather blade, buttered mash, savoy cabbage, bone marrow gravy £18

Venison Suet Pudding, red currant jus, roasted roots, dauphinoise potatoes £17

Corn-fed Chicken Breast, French lentils, glazed vegetables £15.5

Salmon Fillet, spring onion mash, baby leeks mussel cream sauce £19

Pan-fried Halibut, petit pois a la Francaise, triple cooked chips, tartare sauce £20

Goats Cheese, Pear & Walnut Salad, bitter leaves £15

Vegetable & Lentil 'Shepherds Pie' with roasted roots £14

Crispy Fried Buttermilk Chicken, sweet waffle, fried egg, BBQ maple syrup £15 (+ bacon £2)

Cheese Burger, chuck steak & Short-rib, Ogleshield, brioche, triple cooked chips £15 (+ bacon £2)

Side Order

Triple cooked Chips £4

Buttered Mash £4

Winter Greens £3.5

Dauphinoise potatoes £4.5

Endive, Apple & Hazelnut Salad £4

Cauliflower Cheese £4.5

Roasted Roots £4

Dessert

Vanilla Panna Cotta,

Yorkshire rhubarb, ginger biscuits £7.5

Lemon Posset, raspberries, short bread £7

Rice Pudding, plum jam £7

Chocolate Orange Tart, vanilla ice cream £7

Steamed Marmalade Sponge Pudding,

vanilla custard £7.5

Cheese Plate £12

Vanilla Ice Cream & Pedro Ximenez £6

Little Espresso Chocolate Mousse,

served with any regular coffee £6.5

Little Vanilla Panna Cotta, rhubarb,

ginger crumbs.

served with any regular coffee £6.5

Affogato, ice cream, espresso & Baileys,

Amaretto or Frangelico £6

Please make us aware of any allergies or special dietary requirements at the time of ordering.