

FOXBOROUGH

Sharing Sunday Roast

We recommend pre-ordering your beef by 10pm on Saturday evening to ensure availability. Some beef is available for 'on the day' and 'walk in' bookings but once it's gone, it's gone! We ask for a deposit of £10 per person for pre-orders. Sorry, we don't serve single portions of our roasts and everyone at the table is chargeable.

Drink

Classic Champagne Cocktail, champagne, Remy Martin VSOP, brown sugar, bitters £9

Snack

Sour Dough Bread, full loaf or half loaf with Anchovy Butter £3/£5 or Spicy N'Duja £4/£6

Pork Crackling, apple sauce £3.5

Nocellara Olives £4

Starter

Ham Hock Terrine, homemade piccalilli £7

Duck Liver Pate, Seville orange marmalade, sourdough toast £7

Smoked Cheese Soufflé, apple, hazelnut, endive £8

Steak Tartare, free range egg, sourdough toast £9

Prosciutto Crudo, Salami Milano & N'Duja, crusty bread, doddington cheese, nocellara olives £8

Mushrooms on Toast, rosemary, garlic, (Worcestershire sauce) £6.5

Sardines on Toast, Romesco sauce £7

King Prawns, (shell on), garlic butter, chilli, crusty bread £9

Main Course

Whole Roast Rump of Lakeland Beef

(Served pink)

Yorkshire pudding, horseradish, & bone marrow gravy

With

Goose fat roast potatoes,

Champ potatoes,

Cauliflower cheese,

Roasted carrots & butternut squash,

Buttered greens.

£20 per person

(Under 12's £10)

A vegetarian main course is also available.

Dessert

Brown Sugar Pie, vanilla ice cream £7

Elderflower Panna Cotta, gooseberries, crumble £7

Lemon Posset, raspberries, short bread £7

Crème Caramel £6

Chocolate & Peanut Tart, vanilla ice cream £7

Cheese Plate £10

Little Espresso Chocolate Mousse, served with any regular coffee £6

Little Panna Cotta served with any regular coffee £6

Affogato, ice cream, espresso & Baileys, Amaretto or Frangelico £6

