

# Foxborough. Butter - Salt - Smoke

## Sunday Roast Feast.

*Our Sunday roasts are a family affair, a choice of starter & dessert for each guest and then select a whole roast for everyone to share.*

### Starters

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Duck Liver Pâté, toasted sour dough, marmalade  
Smoked Beef Cheek, dripping toast, pickled shallot  
Smoked Cheese Soufflé, endive & apple salad  
Tempura Monkfish Cheeks, tartare sauce

### Main Course

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Whole Roast Rump of Lakeland Beef *(Served pink)*  
Yorkshire pudding, horseradish, & bone marrow gravy

*Or*

Roast Cumbrian Turkey Crown  
with sage stuffing, pigs in blankets, cranberry sauce & turkey gravy

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Goose fat roast potatoes, buttered mash, cauliflower cheese, roast spiced red cabbage and buttered greens.

### Dessert

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Warm Brown Sugar Pie, vanilla ice cream  
Chocolate Bourbon Brownie Mousse Cake, vanilla ice cream  
Lemon Tart, plum & damson ice cream  
Blackberries & Peach, poached meringue, natural yoghurt

Coffee or Tea - *Make it a liqueur coffee for £3 extra*

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3 Courses & Coffee Adults £30 Children £20  
2 Courses & Coffee - Adults £25 Children £15  
Main course only - Adults £20 Children £10  
*Prices are per person, roasts are served for a minimum of 2 guests.*

We have limited availability for walk-in and on the day reservations however to avoid disappointment we recommend booking with a deposit before 3pm on Friday. A vegetarian main course is available, please ask. We do not serve single portions of our roasts. Everyone at the table must dine from the same menu and share the same roast. Everyone at the table is chargeable. Tables are booked for 3 hours unless otherwise discussed.

## Aperitifs

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Foxborough Bloody Mary, with smoked vodka & house bbq sauce	£7
Classic Champagne Cocktail, with Remy Martin VSOP	£8.5
Breakfast Martini, gin, Cointreau & lemon shaken with marmalade	£7.5
Bramble Royale, Scottish bramble gin liqueur topped with prosecco	£6

*Our full cocktail list is also available*

## Wine

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*By the glass wines are also available in 125ml measures*

<b>House Wines</b> Domaine de Papolle, France	175ml	250ml	Bottle
<b>Merlot</b>			
<b>Sauvignon Blanc</b>	£5.00	£6.50	£18.50
<b>Shiraz/Merlot Rosé</b>	175ml	250ml	Bottle

## White

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CHABLIS - Louis Moreau, Burgundy, France			£32.00
VERDEJO - Fontana Mesta (Organic), Spain			£17.00
CHARDONNAY Spitting Spider, McLaren Vale	£5.00	£6.50	£18.50
ALBARINIO - Veiga Da Princesa, Spain			£23.00
SAUVIGNON BLANC - Cook Strait, Marlborough New Zealand			£24.00
PINOT GRIGIO - Villa Trendi	£5.00	£6.50	£18.50

## Red

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MALBEC - Gouguenhiem Valley, Escondido	£5.00	£6.50	£18.00
TEMRANILLO - Rioja Vega Crianza, Spain			£20.00
SHIRAZ - Spitting Spider, McLaren Vale	£5.00	£6.50	£18.00
CÔTES DU RHÔNE (but not) - Roan Ranger - South Africa			£22.00
PRIMITIVO - Verosso Salento, Italy	£5.50	£7.00	£21.00
SHIRAZ - Dowie O'Doole, Australia			£40.00

## Rosé

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PINK ZINFANDEL - Foxcover, California	£5.00	£6.50	£18.50
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## Fizz

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	125ml	½ Btl	Btl
PROSECCO - Casa Di Malia (organic)	£5.00		£23.50
ROSÈ CAVA - Mas Codina, Spain	£5.00		£23.50
SHIRAZ - Dowie Doole, Maclaren Vale			£27.00
CHAMPAGNE - Philippe Fourrier, BRUT NV	£6.50	£19.00	£35.00
CHAMPAGNE - Bollinger NV - Epernay			£60.00

## Digestifs

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Old Fashioned, Woodford Reserve, stirred with sugar & bitters. Garnished with orange peel	£7
Smoky Old Fashioned, Wild Turkey 81, maple syrup & bitters, with oak smoke	£7.5
Espresso Martini, vodka, fresh espresso & kahlua.	£6.5
FOXBOROUGH Espresso Martini, Baileys, kahlua, Frangelico, espresso & tonka bean syrup	£8