

# Foxborough.

## Menu

A 2 course minimum applies to tables booked after 18:30 on Friday & Saturday evenings (*t&c's below*)

### Drink

White Port & Elderflower Tonic, cucumber, mint £6

### 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 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

Pan Fried Mackerel, roast pepper & fennel salad £8.5

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

### Main Course

10oz Lakeland Rib Eye Steak, dripping chips, tender stem broccoli béarnaise sauce £26

8oz Lakeland Rump Steak, triple cooked dripping chips, peppercorn sauce £17

Beef Feather blade, champ potatoes, buttered savoy, bone marrow gravy £16.5

Confit Salmon Fillet, Doddington Caesar salad, soft egg, white anchovies £17

Brown Butter Gnocchi, braised little gem, garden peas, spinach & watercress £14

Crispy Fried Buttermilk Chicken, sweet waffle, fried egg, BBQ maple syrup £14.5 (+ *bacon* £2)

'Best End' Lamb Chops, Pearl barley, peas, broad beans, roasting juices, pomegranate £17

Lemon Sole Meunière, Capers, parsley, & Lemon, new potatoes, green beans £17

Cheese Burger, chuck steak & Short-rib, Oglesfield, brioche, dripping chips £15 (+ *bacon* £2)

Goosnargh Chicken Breast, boulangerie potatoes, summer vegetables, tarragon sauce £14.5

### Side Order

Triple Cooked Beef

Buttered New Potatoes £3.5

Caesar Salad £4

Dripping Chips & aioli £4

Tender stem Broccoli £3

Endive, Apple & Hazelnut Salad £4

Champ Potatoes £3.5

Cauliflower Cheese £4

### Dessert

Brown Sugar Pie, Vanilla ice cream £7

Elderflower Panna Cotta, gooseberries, crumble £7

Lemon Posset, raspberries, short bread £7

Crème Caramel £6

Chocolate 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

If you have any specific dietary requirements or allergies please inform your server who will be happy to assist you with your selections. The Food Standards Agency advises that the consumption of raw or lightly cooked animal products, such as meat, offal and shellfish may cause illness. This especially applies to children, the elderly and those with a weakened immune system. • For bookings after 18:30 on Friday & Saturday evenings we ask that each guest orders a main course and at least a starter or dessert. A £5 supplement is payable for guests who only order a main course or £10 for guests who don't order a main course.