

FOXBOROUGH

Sunday Roast Feast

2 Courses £25 or 3 Courses £30
Main Course only £20

Snack

Sour Dough Bread (full loaf or half loaf) with Salted Butter £5/£3 or Spicy N'Duja £6/£4
Pork Crackling, apple sauce £3.5
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.

Starter

Duck Liver Pate, Seville orange marmalade, sourdough toast £7
Smoked Cheese Soufflé, apple, hazelnut, endive £8
Steak Tartare, free range egg, sourdough toast £9 (£4 supplement)
Prosciutto Crudo, Salami Milano & N'Duja, crusty bread, doddington cheese, nocellara olives £8
Garlic & Chilli King Prawns (shell on) £9 (£4 supplement)
Belly Pork, parsnip puree, pickled greens £8
Moules Marinière, crusty bread £8
Wild Mushroom Arancini, wilted spinach £7.5

Main Course

Whole Roast Rump of Lakeland Beef
(Served rare)
Yorkshire pudding, horseradish, & bone marrow gravy
With
Crispy roast potatoes,
Buttered Mash
Cauliflower cheese,
Roasted carrots & parsnips,
Seasonal greens.

£20 per person
(Under 12's £10)

A vegetarian main course is also available.

Dessert

Brown Sugar Pie, vanilla ice cream £7
Yoghurt Panna Cotta,
Peaches, blackberries, honeycomb £7
Lemon Posset, raspberries, short bread £7
Crème Caramel £6
Chocolate & Peanut Tart, vanilla ice cream £7
Cheese Plate £12 (£5 supplement)

Vanilla Ice Cream & Pedro Ximenez £6
Little Espresso Chocolate Mousse,
served with any regular coffee £6
Little Yoghurt Panna Cotta
served with any regular coffee £6
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.