

FOXBOROUGH

Sunday Roast Beef Feast

£26.50 for 2 courses or £32.50 for 3 courses, per person

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 £7.5

Smoked Cheese Soufflé, apple, hazelnut, endive £8.5

Steak Tartare, free range egg, sourdough toast £9.5 (£4 supplement)

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

Creole Shrimp, crusty bread £9.5 (£4 supplement)

Belly Pork, parsnip puree, pickled greens £8

Moules Marinière, crusty bread £8.5

Wild Mushroom Arancini, wilted spinach £8

Main Course

Whole Roast Rump of Lakeland Beef

(Served rare)

Yorkshire pudding, horseradish, & bone marrow gravy
with

Roast & mashed potatoes

Roast carrots & parsnips

Cauliflower cheese

Buttered greens

Extra Gravy £1.50pp

£20 per person

(Under 12's £10)

Everyone at the table dines from the same roast

A vegetarian nut roast is also available.

Dessert

Figgy Pudding, brandy caramel sauce

& vanilla ice cream £7

Poached Pear,

Vanilla panna cotta, ginger crumbs £7.5

Lemon Posset, raspberries, short bread £7

Rice Pudding, plum jam £7

Chocolate Orange Tart, vanilla ice cream £7

Cheese Plate £12 (£4 supplement)

Vanilla Ice Cream & Pedro Ximenez £6

Little Espresso Chocolate Mousse,

served with any regular coffee £6.5

Little Vanilla Panna Cotta

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.