

FOXBOROUGH

Saturday Lunchtime

2 Courses for £20 or 3 Courses £25

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 (£3 supplement)
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 (£3 supplement)

Main Course

10oz Lakeland Rib Eye Steak, chips, tender stem broccoli béarnaise sauce £26 (£9 supplement)
8oz Lakeland Rump Steak, triple cooked chips, peppercorn sauce £18
Make your steak 'Surf & Turf' add Garlic King Prawns +£5.5
Beef Feather blade, champ potatoes, buttered savoy, bone marrow gravy £17.5
Chicken Caesar Salad, Doddington cheese, soft egg, white anchovies £14
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, triple cooked chips £15 (+ bacon £2)
Corn-fed Chicken Breast, boulangerie potatoes, summer vegetables, tarragon sauce £14.5
French Dip, homemade brioche, slow braised pulled beef, bone marrow gravy, American mustard, melted ogleshiled, house pickle. Served with triple cooked beef dripping chips £15

Side Order

Triple cooked Chips & aioli £4
Buttered New Potatoes £3.5
Tender Stem Broccoli £4
Endive, Apple & Hazelnut Salad £4

Champ Potatoes £3.5
Cauliflower Cheese £4
Caesar Salad £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 & Peanut Tart, vanilla ice cream £7
Cheese Plate £10 (£4 supplement)

Vanilla Ice Cream & Pedro Ximenez £6
Little Espresso Chocolate Mousse,
served with any regular coffee £6
Little Elderflower Panna Cotta
served with any regular coffee £6
Affogato, ice cream, espresso & Baileys,
Amaretto or Frangelico £6

Set price includes 1 main course + a starter or dessert or 1 main course + starter and dessert.