

Foxborough. Butter - Salt - Smoke

Sunday Roast Feast.

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

Starters

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
French Onion Soup, gruyere crouton

Main Course

Whole Roast Rump of Lakeland Beef *(Served pink)*

Yorkshire pudding, horseradish, & bone marrow gravy

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

Dessert

Warm Brown Sugar Pie, vanilla ice cream
Chocolate Bourbon Brownie Mousse Cake, vanilla ice cream
Damson Bakewell Tart, crème fraiche
Cinnamon Panna Cotta, winter berries, apricot, oat crumble

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

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

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

By the glass wines are also available in 125ml measures

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

White

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

MALBEC - Man Meets Mountain, Mendoza, Argentina	£5.50	£7.00	£21.00
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

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

	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

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