

## Sunday à la Carte Menu

### StartersHomemade Soup

The chefs choice of soup, served with a warm homemade roll and butter £4.85

Nachos with CheeseShallow fried tortilla chips topped with cheese and then baked till golden, topped with homemade salsa, sour cream and chopped chillies. A large plate full big enough to share. £6.95

The Fox and Goose CocktailSucculent prawns, dressed with a Marie Rose sauce, on shredded Iceberg lettuce, crisp apple and tomatoes, then topped with smoked salmon and finished with a wholemeal loaf £5.95

Oak Smoked salmonSlow smoked Scottish salmon topped with a herby creamed cheese and served with one of our homemade wholemeal loafs £5.95

Chicken Tikka SaladTender chicken marinated in tikka spices and char grilled served on a shredded salad with a pair of naan pockets and a helping of mango chutney£5.50

Beer battered calamariFresh calamari in our own special beer batter then finished with homemade salsa £4.95

Homemade garlic baguetteA freshly baked garlic baguette sliced on the angle and filled with our fresh creamy garlic butter £3.50, with Cheese £3.95

### Main CourseWe serve a large selection of Traditional Sunday roasts

Please see the roast boards in the pub for the day's choicesAll served with roast potatoes, charlotte potatoes and seasonal vegetables

8oz Sirloin SteakChar-grilled to the way you request served with a pan fried mushroom, homemade onion rings and a grilled tomato, then finished with a pile of steak chips £11.95

Grilled Horseshoe GammonA grilled gammon topped with pineapple and a fried egg, served with chips, peas and a baked tomato £9.95

The Fox and Goose Mixed Grill PlateOur old fashioned full plate of meat, steak, sausage, lamb, gammon and liver with all the usual extras. a serious plate full £15.95

Ground Gourmet Beefsteak BurgerSeasoned ground steak, char grilled and topped with cheese, served in a toasted flour bap with chips and a side salad. £8.95

Liver and baconClassic lambs liver and streaky bacon, pan fried in onion gravy, served on a bed of traditional bubble and squeak £9.50

Home made steak and kidney PuddingA British classic, slow cooked steak and kidney encased in suet pastry and steamed till ready. This really is a huge dinner so just needs some seasonal vegetables to finish it. £11.95

Beer battered CodFresh cod in a homemade beer batter, served with chips, peas and tar tare sauce £9.95

Poached HaddockNatural smoked haddock from our local smoker, lightly poached in milk then topped with a poached egg from our own chickens. Served on a bed of creamed mash potato. £10.95

Button Mushroom and saffron linguinePan fried mushrooms in a creamy saffron sauce served over a bed of linguine then topped with deep fried courgette ribbons £8.95

A selection of home made desserts are available on our sweet board

A standard 10% service charge will be added to groups of 8 or more