

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
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, coconut rice £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

Vanilla Panna Cotta,
Yorkshire rhubarb, ginger biscuits £7.5
Lemon Posset, raspberries, short bread £7
Rice Pudding, plum jam £7
Chocolate Orange Tart, vanilla ice cream £7
Steamed Marmalade Sponge Pudding,
vanilla custard £7.5
Cheese Plate £12 (£5 Supplement)

Vanilla Ice Cream & Pedro Ximenez £6
Little Espresso Chocolate Mousse,
served with any regular coffee £6.5
Little Vanilla Panna Cotta, rhubarb,
ginger crumbs.
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.