

THE FOX & GOOSE

Gluten Free Menu

Lunch Served Monday – Friday 12.00-14.30 (last orders)

Dinner Served Monday – Friday 17:00-21:00 (last orders)

Saturday Lunch/Dinner Served 12.00-21.30 (last orders)

Sunday Lunch Served 12:00-20:00 (last orders)

Please view our seasonal specials boards before placing your order

APPETISERS

Mixed Olives & Stuffed Peppers (v) 3.25

Pork Crackling; *apple, tomato & chilli chutney* 3.25

TO START

(v) Soup of the Day: *gluten free bread* 5.50

King Prawn, Mussel & Squid Salad:
lime, chilli & olive oil marinade 7.50

(v) Grilled Halloumi, *pomegranate & honey yogurt, mint & basil salad* 6.95

Warm Ham Hock, Sun Blushed Tomato & Black Bomber
Cheddar Salad, *honey & mustard dressing* 6.95

(v) Trio of Stuffed Mushrooms:
garlic butter topped with cheddar cheese, goats cheese & chilli jam, Boursin & red onion chutney 6.75

LIGHTER BITES

Lighter Bites only available at Lunchtime

8oz Gammon Steak: *free range eggs & triple cooked chips* 9.50

5oz Rump Steak: *fries, rocket & parmesan salad* 10.95

Charcuterie Board: *Napoli Salami, Chorizo, Prosciutto, Bresola, pickles, house chutney & gluten free bread* 11.50

Fish Platter: *Sottish smoked salmon, Leigh cockles, prawns, rollmop herring, mackerel mousse, celeriac remoulade & gluten free bread* 12.50

STARTER OR MAIN COURSE

House Salad: *prawns, cashew nuts, smoked bacon, sun blushed tomatoes & stilton dressing* 6.95 / 10.95

Thai Chicken Salad 6.95 / 10.95
cucumber, red onion & coriander salad, sweet chilli mayonnaise

MAIN COURSE

Slow Roasted Belly of Pork: *roasted onion & chorizo hashed potatoes, tomato apple & chilli chutney, pork jus & crackling* 14.95

Mackerel Fillets: *new potatoes tossed in a caper & shallot vinaigrette, topped with beetroot pesto & salsa Verde* 14.95

(v) Char Grilled Aubergine & Courgette Roulade: *potato rosti, tomato coulis & herb oil* 12.95

Roasted Lamb Rump (served pink) *roasted tomato & onion salad, parmentier potatoes, lamb jus* 16.50

St Peters Gluten Free Beer Battered Haddock & *triple cooked chips* Small: 12.95 Large: 14.95

Chicken Suprême, *steamed pak choi, sautéed sweet potato, mango chilli salsa* 13.95

28 Day Aged 8oz Rib-Eye Steak: *fries, rocket & parmesan salad, Café de Paris butter* 21.95

28 Day Aged 10oz Rump Steak: *triple cooked chips, oven dried tomato* 18.95

Add Peppercorn Sauce, Café de Paris Butter, Béarnaise, Wholegrain Mustard Cream Sauce Or House Garlic & Chive Butter 1.50

SUNDAY ROASTS

Roast dinners only available on Sunday's

Roast Sirloin of Beef, *gluten free Yorkshire pudding, roast potatoes, gluten free gravy, fresh seasonal vegetables* 15.50

Roasted Pork Loin: *roast potatoes, fresh seasonal vegetables, crackling & gluten free gravy* 13.95

Roast Lamb Rump: (served pink) *roast potatoes, creamy leeks, fresh seasonal vegetables & gluten free gravy* 15.50

Super Roast: *beef, chicken, gammon & pork loin, roast potatoes, gluten free Yorkshire pudding, fresh seasonal vegetables, gluten free gravy, crackling* 18.50

ON THE SIDE

Skinny Fries, Creamy Mash, Garden Peas, Mushy Peas, Mixed Leaf Salad, Seasonal Vegetables (for 2), Mixed Green Vegetables, Coleslaw 2.95

Truffle & Parmesan Frites, Triple Cooked Chips, Sweet Potato Chips, Tomato & Red Onion Salad, Braised Red Cabbage, Sautéed Button Mushrooms, Creamy Leeks 3.50

Gluten Free Yorkshire Pudding (Sunday only) 1.00

Please advise of allergies when placing your order. Only one itemised bill per table can be issued. An optional 10% service charge will be added to tables of 8 or more