

# MENU

## Starters

Homemade soup of the day served with granary bread	£4.75
Smoked salmon served on scotch pancakes and horseradish cream cheese	£6.25
Sherry mushrooms, mushrooms sautéed in butter with garlic, sherry, wholegrain mustard & cream, served on bruschetta	£5.75
Greek salad, mixed salad leaf, cherry tomatoes, cucumber, feta & olives	£5.75
Prawn cocktail, with homemade Marie Rose sauce & granary bread	£6.25
Duck rillettes with salad garnish & granary toast	£5.95
Garlic bread £2.75    with cheese £3.75	
Olives £2.00    Bread & olives £2.95	

Pizza's available to eat in or takeaway, please see separate menus.

## Mains

Home cooked ham, two free range eggs and sauté	£ 8.95
Sticky BBQ ribs, with a mild chilli, ginger & bourbon marinade served with salad and sauté	£11.95
Venison casserole, cooked with vegetables and pearl barley, served with mash or sauté	£12.95
Steak Guinness & mushroom pie, with a homemade shortcrust pastry, served with vegetables & sauté potatoes	£12.95
Confit of duck, served with juniper & port sauce, seasonal vegetables & sauté potatoes	£13.95
Ribeye steak, served with sautéed mushrooms, cherry vine tomatoes, onion rings & sauté potatoes	£14.95
Fillet steak, as above	£17.95
Brill fillets poached in red wine, served with broccoli & sauté	£14.75
Oven roast cod fillet, with a chorizo, tomato & chickpea sauce & sauté	£15.25
Whole Megrin sole, lightly dusted and pan-fried, served with creamy French peas & sauté	£14.50
Fish stew, traditional Bouillabaisse stock with mixed fish & shellfish as available, served with garlic bread	£14.95
Pan-fried wild sea bass, with stir-fried vegetables and ginger, served with rice or sauté	£16.95

Balsamic roasted vegetable & goats cheese tart served with salad & sauté potatoes	£10.95
Mushroom stroganoff, cooked with cream, mustard & cognac served with rice or sauté potatoes	£10.50

### Desserts

Lemon posset, with vanilla sable biscuits and berry sauce	
Brioche bread & butter pudding served with custard	
Hot chocolate brownie with cream or ice cream	All £5.25
Creamy rice pudding with homemade jam	
Walnut & caramel tart with cream or ice-cream	
Ginger pannacotta with vanilla rhubarb	

Foxy fondue (min 2 people £5.00 per person) Chocolate orange sauce with a hint of cointreau, with fruit & marshmallows for dipping

A selection of local sorbets & ice creams

South West cheese board, served with crackers, chutney & fruit  
 Exmoor Jersey Blue Quicques extra mature cheddar Sharpham brie Sharpham rustic Cornish yarg Village green(goat) Somerset rambler(sheep)  
 2 cheeses £5.50 4 cheeses £8.50 7 cheeses £12.50  
 Ploughman's also available, small price variation.

Selection of coffees & liqueur coffees.

Devon cream tea, 2 homemade scones, homemade jam, Devon clotted cream & Miles tea of coffee	£5.25
Small cream tea (1 scone)	£3.75

Ice cream cones available.

Please note that the menu is constantly changing so may differ from the above, if there is anything which you specifically like please give us 48hours notice and we will endeavour to make sure we have it.

All of the food at The Fox and Goose is homemade and cooked fresh to order  
 Good Food, Simply Done