

THE FOX &
GOAT

Kids & Cubs Sunday

MAINS

£9

CHARGRILLED SAUSAGE (GFA)

Fries, garden peas/beans and gravy

GOLDEN BATTERED CHICKEN NUGGETS

Fries and garden peas/beans

WHOLETAIL BREADED SCAMPI

Fries and garden peas/beans

DESSERTS

£5

CHOICE OF ICE CREAM (GFA)

Vanilla - Chocolate - Strawberry (2 Scoops)

Wafer & Sprinkle

TRIPLE CHOC CHUNK BROWNIE (GFA)

Vanilla ice cream, chocolate sauce & sprinkles

FRUIT CRUMBLE (GFA)

served with thick custard

If we can adapt we will. Please speak with a member of staff if your child has any special dietary requirements or intolerances.

THE FOX &
GOAT

Sunday Menu

STARTERS

CLASSIC PRAWN COCKTAIL £9

Baby gem, Marie rose, Rye sourdough (GFA)

MUSHROOMS ON TOAST £8

Mushrooms, white wine & garlic cream, chargrilled rustic bread

SALT & PEPPER CALAMARI £9

Roasted garlic aioli, watercress, mustard dressing

1/4 CRISPY HOISIN DUCK £12.95

Chinese pancakes, shredded salad, Hoi sin sauce.

ANTIPASTI OF CURED MEATS £9/£18

olives, chargrilled & marinated vegetables,
homemade foccacia - for 1 or for 2 (GFA)

MAINS

CHICKEN BREAST SUPREME £21

Pigs in blanket, sage & onion stuffing

SIRLOIN OF BEEF (Cooked rare) £22

(For well done please ask)

SLOW COOKED PORK SHOULDER £20

Crackling, sage & onion stuffing

SLICED SHOULDER OF LAMB £22

Slow cooked & generously sliced

MIXED MEAT(Pork/Beef/Lamb) £24

Pigs in blanket, sage & onion stuffing, crackling

BRIE, MUSHROOM & CRANBERRY WELLINGTON £19

CHILDRENS ROAST £12

Roast potatoes, seasonal vegetables & gravy

All roasts served with Yorkshire pudding, roast potatoes, Seasonal Vegetables,
cauliflower cheese and a jug of gravy.

FISH

BRIXHAM FISH CATCH OF THE DAY SEE SPECIALS BOARD

Sustainably caught supplied by Kingfisher of Brixham

Eat - Drink - Sleep

We do not charge a service charge. however gratuities are
welcome at your discretion.

Desserts

TREAT YOURSELF

CHEESECAKE OF THE DAY £9

Served with Pouring Cream

STICKY TOFFEE PUD (GFA) £9

Soft sponge with thick toffee sauce and custard

TRIPLE CHOC BROWNIE (GFA) £9

Trio of chocolate, served warm with Vanilla ice cream

CREME BRULEE £9

Classic recipe with shortbread biscuit

TRIO OF ICE CREAM (GFA) £6

Choice of 3 scoops, strawberry, Vanilla, & Chocolate - Vegan option available

FRUIT CRUMBLE (GFA) £9

served with thick custard

ARTISAN CHEESEBOARD £12

Cheese selection, crackers, grapes, celery, chutney

TEA & COFFEE

POT OF ENGLISH TEA £3.00

Breakfast - Decaf - Green - Peppermint -
Lemon - earl Grey - Fresh Mint -
Blackcurrant

AMERICANO £3.00

Black Espresso, with or without milk

LATTE £3.50

Espresso with steamed milk

CAPPUCINO £3.30

Creamy italian coffee

MOCCA/HOT CHOCOLATE £3.80

ESPRESSO/DOUBLE £2.50/£3.00

LIQUER COFFEE £8

FLAT WHITE £3.30

MACCHIATO £2.90

Please Note: Our dishes may contain the following allergens - Eggs, Molluscs, Crustaceans, Celery, Milk, Fish, Sulphites, Soya, Sesame, Peanuts, Mustard, Lupin and Gluten.

(GFA) Gluten free available