



# The Foxham Inn

## Sunday Lunch Menu 17 June 2016

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All our food is lovingly cooked fresh to order and quality takes its time.

### To Nibble

@£3.75

Crispy Whitebait with Lemon and Tartare  
Mixed Pitted Olives with Rosemary and Garlic (V)  
Board of Home-made Bread with Olive Oil, Balsamic and Gloucestershire Butter (V)

### To Start

@£7.00

Cornish Crab Tart with Mayonnaise and Lemon  
Salt Cod Fritters with a Spicy Tomato and Pepper Salsa  
Goats Cheese, Beetroot and Walnut Salad (V)  
Devilleed Lambs Kidneys served with a Crispy Crouton  
Terrine of Smoked Ham Hock and Pigeon Breast served with Red Onion Marmalade  
Creamy Garlic Mixed Marlborough Mushrooms (V)  
Wye valley Asparagus, Rabbit Ham and a Fried Dauntsey Duck Egg

### To Follow

Medium Rare Roasted Ribeye of Beef with Yorkshire pudding and Red Wine Gravy £13.95  
Roasted Belly of Jimmy Butlers Pork served with Apple and Gravy £13.95  
Slow Cooked Belly of Lamb served with Mint Sauce and Gravy £13.95  
Roasted Poussin served with a Cassoulet of Mixed Beans and Chorizo £17.95 \*  
Honey and Mustard Roasted Smoked Ham Hock, Free Range Eggs and Chips £13.95 \*  
Beef and Kidney Pie, Chips and Peas £13.95\*  
Beer Battered Halloumi, Minted Garden Pea's, Chips and Tartare (V) £13.95\*  
Beer Battered Haddock, Minted Garden Pea's, Chips and Tartare £13.95\*  
Fillet of Sea Bass, Baby Potatoes, Spinach, Langoustine Cream Sauce and Cockles £17.95 \*

All Main Courses are served with Roast Potatoes and Vegetables Except for the ones mark with \* as they are a complete dish.

### Children's Meals

All at £7.00

Medium Rare Roasted Beef with Yorkshire Pudding and Gravy (Supp £2.00)  
Battered Halloumi or Haddock, Chips and Garden Peas (V)  
Sausage, Egg and Chips  
Cheese Pasta (V)

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## Desserts

@£7.00

Fancy a Glass of something to go with your Dessert or Cheese?  
Please ask your waiting staff for details of our selection of Dessert Wines, Port and Spirits or Perhaps you may prefer Coffee or Tea to finish your Dining Experience!

Chocolate and Almond Torte, Chilli Chocolate Pot and Caramelised White Chocolate Ice Cream

Vanilla Pannacotta with Strawberries and Strawberry and Orange Ice Cream

Sticky Toffee Pudding with Horlicks Ice Cream

Vanilla and Almond Milk Chia Seed Pudding with Poached Rhubarb and Soya Yoghurt

Lemon Polenta Cake, Lemon Posset, Lemon Ice Cream and Meringue

Selection of Home-made Ice Cream (See Blackboard)

Cheeseboard and Biscuits (Supp £3.00)

**All our food is prepared fresh onsite. If you suffer from any allergens, then please speak with a member of staff so that we can provide you with a detailed breakdown of dish content.**

**Gratuities are at the customers' discretion,**

*Neil and Sarah hope that you enjoy your meal*

**Our Loyalty card gives you a free bottle of House wine with Lunch or Dinner**

**After you have collected 10 stamps on your card  
(Collect 1 stamp per table each time you dine with us)**

**For an Application Form please Ask Sarah at the Bar**