

# THE FOXHAM

## SUNDAY LUNCH

### TO BEGIN

- Wild Mushroom Arancini, Parmesan, Garlic and Truffle Mayonnaise (V) 9
  - Garlic Grilled King Prawns, Focaccia, 12
  - Potted Cornish Crab, Homemade Sourdough, 13
- Twice Baked Cheese Souffle, Parmesan, Cream, (V) 10
- Fresh Cornish Moules Mariniere, Garlic, Cream, 9
  - Crispy Calamari, Lemon Mayonnaise, 9

### THE MAIN EVENT

The Foxham Signature Beef Wellington, Horseradish, 29.50

- Walter Rose Sirloin of Beef 19
- Padfield Porkies Shoulder of Pork 17.5
- Roast Chicken Supreme 17.5
- Mixed Roast, Beef, Chicken, Pork, 25
- The Foxham Nut Roast, Vegetarian Gravy (V) 17

(Served with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding and a Rich Gravy)

- Pan Fried Fillet of Cornish Hake, Sauté New Potatoes, Leeks, Lobster Bisque, Harissa Mayonnaise, 26
- Garlic Grilled Cornish Lobster, Hand Cut Chips, Garlic and Truffle Mayonnaise, Salad, Whole/Half MP
- Wild Mushroom Risotto, Parmesan, Truffle, 17

### EXTRAS

- Cauliflower Cheese for Two, 5
- Extra Roast Potatoes, 4

### PUDDING

- Dark Chocolate Mousse, Honeycomb, Berries, 7.5
- Custard Tart, Rhubarb and Ginger Sorbet, Poached Rhubarb 7.5
- Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream, 7.5
- Prosecco and Elderflower Mille Feuille, Raspberry Sorbet, 8.5
- Ice Cream and Sorbets (Vanilla, Strawberry, Chocolate, Salted Caramel, Mango, Raspberry), 3 scoops, 7
- Selection of Locally Sourced Cheeses, Bath Soft, Ford Farm Cheddar, Long Clawson Blue, Grapes, Crackers, Quince Jelly, (GF) 12