THE FOXHAM

SUNDAY LUNCH

Please see our daily specials board in the restaurant

SNACKS

Sourdough Focaccia, Butter, Balsamic and Olive Oil *(dfo)*	6
Kalamata Olives *(gf/df)*	5
Porthilly Oysters, Sauce Mignonette *(gf/df)*	4 /22
Anchovy & Leafy Radishes *(gf/df)*	7

STARTERS

Pan Fried King Prawns, Wild Garlic Butter, Grilled Rice *(gf/dfo)*	12/24
Potted Cornish Crab, Grilled Sourdough Focaccia *(gfo)*	14
Fish Soup, Rouille, Croutons *(df)*	11
Hand-Dived Scallops, Artisan Malt Vinegar Emulsion, Home-Cured Bacon *(gf)*	16
Pork, Venison & Hazelnut Terrine, Sourdough, Homemade Pickles *(df)*	11
British Asparagus, Duck Egg, Wild Garlic, Pangrattato	10

MAINS

The Foxham Roast of the Week – Leg of Lamb, Mile Elm Farm	28
Signature Venison Wellington	29
Sirloin of Beef, 28 Day Dry Aged, Grass Fed	24
Pork Belly, Padfield Porkies	22
Roast Chicken, Free Range Roasted Breast	21
Mixed Roast - Beef, Chicken and Pork	26.5
Whole Roasted Cauliflower, Vegetarian Gravy *(V)*	18
Grilled Mackerel Fillet On Red Pepper Tart, Paprika Mayo, Salad	24
Grilled Whole Wild Seabass, Wilted Spinach, Green Sauce, Crushed New Potatoes	36
Grilled Lobster, Garlic and Truffle Mayonnaise, Chips	Wild Garlic 40/80 | Thermidor 45/85

All roasts are served with Crispy Confit Potatoes, Seasonal Vegetables,
Yorkshire Pudding and Beef Stock Gravy

SIDES

Cauliflower Cheese for Two	5
Crispy Confit Potatoes	4

Our seafood is sourced from trusted, sustainable suppliers based in Cornwall, with fresh deliveries arriving six days a week. We are proud to work with suppliers that share our commitment to exceptional quality and environmental responsibility.

All our meat and game is sourced from local farmers and Estates. We carry out all butchery and preparation in house, embracing a nose to tail, zero waste philosophy that ensures every part of the animal is respected, utilised and celebrated.

At The Foxham, healthy eating is at the heart of our cooking; while we are dedicated to using the finest sustainable, local and organic ingredients, we also consciously avoid cooking with seed oils to ensure our dishes are as nourishing as they are delicious.

Please speak to a member of the team if you have a dietary requirement.
Service is at your discretion.