

# THE FOXHAM

## SUNDAY LUNCH

### STARTERS

Wild Mushroom Arancini (v) Pesto Mayonnaise, Parmesan	£9	Potted Cornish Crab Homemade Focaccia	£13
Whipped Chicken Liver Parfait Toasted Brioche, Crispy Onions	£9	Pan Fried King Prawns Garlic Butter	£12/24
Burrata (v) Heritage Tomatoes, Basil Dressing	£10	Crispy Calamari Lemon Mayonnaise	£10

### MAINS

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

Beef Wellington Horseradish	£29.5	Sirloin of Beef Served Pink	£21.50
Shoulder of Pork Padfield Porkies	£18.50	Roast Chicken Free Range Roasted Breast	£18.50
Mixed Roast Beef, Chicken & Pork	£25	The Foxham Nut Roast (V) Vegetarian Gravy	£18
Butternut Squash Risotto (V) Cavolo Nero, Pumpkin Seeds, Feta	£18.5	Hake Fillet Mussels, Cavolo Nero Peas, Beurre Blanc	£28

Garlic Grilled Cornish Lobster MP  
Fried, Salad, Garlic and Truffle Mayonnaise

### EXTRAS

Cauliflower Cheese for Two £5

Extra Roast Potatoes £4

## P U D D I N G

Dark Chocolate Mousse Crème Fraiche Ice Cream, Honeycomb	£8.5	Custard Tart Roasted Banana Ice Cream	£8.5
Espresso Crème Brûlée Chocolate and Hazelnut Biscotti	£8.5	Raspberry Mousse Dome Chocolate Biscuit Base, Salted Chocolate Shard	£8.5
Ice Cream Selection Vanilla, Chocolate, Salter Caramel, Strawberry Mango Sorbet, Raspberry Sorbet (Marshfield Farm, Wiltshire)	£7.5	Cheese and Biscuits Ford Farm Cheddar, Long Clawson Blue, Bath Soft, Grapes, Quince, Crackers	£12
Poached Pear (v/ve) Champagne Sorbet, Granola	£8.5		

## P U D D I N G W I N E

Botrytis Semillon, Reserve, Berton Vineyard, South Eastern Australia  
75ml 7.5      Bottle 32

Chateau Suduiraut, Castelnau de Suduiraut, Sauternes, Bordeaux, France  
75ml 9      Bottle 38

## P O R T

LBV Port, Barros, Douro, Portugal  
75ml 5.5      Bottle 42

10 Year Old Tawny Port, Barros, Douro, Portugal  
75ml 6.75      Bottle 50

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