



THE FOXHAM

Sunday Lunch

S T A R T E R S

Scallops Hollandaise, Spinach, Chorizo	£16	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	£11

M A I N S

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

Beef Wellington Horseradish	£31.5	Rump of Beef Served Pink	£21.5
Shoulder of Pork Padfield Porkies	£19.5	Roast Chicken Free Range Roasted Breast	£19.5
Mixed Roast Beef, Chicken & Pork	£25.5	The Foxham Nut Roast (V) Vegetarian Gravy	£18
Pan Fried Gnocchi (V) Sweet Potato Purée, Crispy Cavolo Nero, Blue Cheese	£19	Hake Fillet White Bean and Chorizo Cassoulet, Cavolo Nero	£28



Garlic Grilled Lobster MP
Fries, Salad, Garlic and Truffle Mayonnaise



E X T R A S

Cauliflower Cheese for Two £5

Extra Roast Potatoes £4



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P U D D I N G

Dark Chocolate Mousse
Crème fraîche Ice Cream, Honeycomb

£8.5

Apple & Blackberry Crumble
Custard / Vanilla Ice Cream

£8.5

Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream

£8.5

Orange & Cinnamon Posset
Shortbread Crumb

£8.5

Ice Cream Selection
Vanilla, Chocolate, Salted 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

Affogato
Double Espresso, Vanilla Ice Cream
Add Liquor £3.75

£6.5

P U D D I N G W I N E

Botrytis Semillon, Reserve, Berton Vineyard, South Eastern Australia

75ml £7.5

Bottle £32

Château 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 £9

Bottle £50

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