

Sharing platters

Based on 2 people sharing

Chilled seafood platter: cocktail crab claws, peppered mackerel, hot smoked salmon, crayfish, lemon, homemade tartar sauce and Marie Rose sauce. (GFF) ~ 25

Vegan mezze platter: cucumber, carrot, celery, sundried tomatoes, houmous, mixed olives, salad, warm bread. (VE)(GFF) ~ 15

Nachos topped with cheese sauce, salsa, guacamole, sour cream and jalapenos. (V)(GF) ~ 11

Baked camembert cheese with onion chutney & warm bread (V)(GFF) ~ 15

Hand-rolled pizza topped with tomato sauce, mozzarella & basil (V) ~ 12

Starters

Homemade soup served with warm bread (GFF) (V) ~ 6 Spiced prawn fritters with lime & wasabi mayo, and pickled vegetables ~ 9 Vegetarian haggis koftas with warm pitta bread, chilli garlic yogurt & salad ~ 8 Moules Mariniere served with warm crusty bread (GFF) ~ 10 Chicken liver pate with red onion chutney & toast (GFF) ~ 9

Cherry tomato, red onion and roast pepper bruschetta (GFF)(VE) ~ 8

Pulled chicken spring rolls with ginger & chilli dipping sauce ~ 9

Chargrilled vegetable kebabs, with barbecue sauce (GF)(VE)~8

Main courses

Battered haddock with hand-cut chips, minted mushy peas, tartar sauce and lemon (GFF) ~ 15

Pan roasted chicken supreme with parsnip mash, creamed leeks & mushroom tarragon sauce (GF) ~ 17

Pan seared seabass with tomato, lime, chilli & garlic tagliatelle ~ 18

Cabbage & apple roulade with brie & red onion marmalade with seasonal veg, mash & gravy (V)(GF) ~ 16

Moule frites, a bowl of mussels served in a Mariniere sauce served with seasoned fries (GFF) ~ 18

Slow cooked lamb shoulder curry with cucumber & mint raita, garlic rice, & naan breads ~ 17

Crispy buttermilk chicken with Cajun fries, peanut butter chilli sauce and salad ~ 16

Hot smoked salmon & crayfish salad with sweet chilli sauce (GF) ~ 18

Roast vegetable katsu curry with garlic rice, spring rolls and mango chutney (GF)(VE) ~ 15











From the Grill

8oz Sirloin steak ~ 29

Tender steak with a small rim of fat for extra flavour (Chefs recommendation to be medium-rare)

8oz Ribeye steak ~ 29

Extra fat marbled through the steak gives superb flavour (Chefs recommendation to be medium)

6oz Fillet steak ~ 30

Beautifully tender and lean steak with excellent flavour (Chefs recommendation to be rare)

Pick Your Steak Sides

Chunky chips, battered onion rings, field mushroom & cherry vine tomatoes

Buttered new potatoes and house salad (GF)

Creamy mash, bacon wrapped green beans and broccoli (GF)

4 Cheese Macaroni with bacon & onions

Why not add a lovely steak sauce? £3 - creamy peppercorn, Dianne, whisky or red wine jus (All GF) £2 blue cheese butter, garlic butter (both GF)

Foxtons Chargrilled Gourmet 6oz Burgers

All served in a sesame brioche bun with homemade burger sauce, seasoned fries, coleslaw, gem lettuce and tomatoes

Lindisfarne ~ 15

Steak burger, applewood smoked cheese & streaky bacon

Traitors Gate ~ 15

Steak burger, invaded by Scottish haggis & peppercorn sauce

Megs Mount (GFF) ~ 15

Grilled chicken breast with a spicy tandoori marinade, mango chutney

Tommy the Miller (GFF)(VF) ~ 14.50

2x4oz burger made with pea protein topped with not bacon & cheddar

Three bridges ~ 15

Steak burger topped with pastrami, mustard mayo, gherkins & Emmental cheese











Foxtons lunch sandwiches: available 12-3pm

All sandwiches come served in a toasted ciabatta with salad, coleslaw, and seasoned fries, Or soup of the day

(gluten free bread available)

Fried shredded steak with fried onions, pepper & cheese sauce ~ 13.50

Foxtons Club, Chicken, bacon, guacamole, lettuce & tomato ~ 12

Crayfish sandwich with Marie Rose sauce and lemon ~ 14

Breaded haddock goujons with tartar sauce and tomato ketchup ~ 12

Roast mushroom, pepper & courgette with brie & basil pesto ~ 11.50

Not Bacon, baby gem lettuce & beef tomato with vegan garlic mayo (VE) ~ 11

Desserts

New York style baked cheesecake, topped with toffee apples (GF) ~ 8

Sticky toffee pudding with salted caramel sauce and Giacopazzi's vanilla & tablet ice-cream (GF) ~ 8

Dark chocolate brownie with white chocolate & rum sauce and vanilla ice cream ~ 8

Pear, stem ginger & almond crumble with vegan ice-cream (GF)(VE) ~ 8

Banoffee pie with banana ice-cream (VE) ~ 8

Giacopazzi's ice-cream (GF)~ 2.50 per scoop

Vanilla, vanilla & tablet, triple chocolate, vegan raspberry ripple, strawberry, vegan Banana

Cheeseboard with smoked cheddar, brie and blue stilton. Served with onion chutney, celery, and a selection of crackers. (GFF) For $1 \sim 10.50$, for $2 \sim 18$











Children's menu

Starters

Cheesy nachos (GF) ~ 4

Crudites – carrot and celery sticks with houmous (GF)(VE) ~ 3

Mains

6oz steak burger served in a brioche roll with ~ 8

Sausage, chips & beans ~ 8

Battered or breaded haddock goujons and fries (GFF) ~ 8

Cheesy pasta with garlic bread (V) ~ 8

Battered or breaded chicken goujons and fries (GFF) ~ 8

Homemade cheese pizza with fries (V) ~ 8

Desserts

Sticky toffee pudding with salted caramel sauce and Giacopazzi's vanilla & tablet ice-cream (GF) ~ 5

Dark chocolate brownie with vanilla ice cream ~ 5

Sides to share or add to your meal

Garlic bread (GFF)(VF) ~ 4.50

Garlic bread with cheese (GFF)(V) ~ 5.50

Hand cut chips (VE) ~ 4.50

Seasoned fries (GFF)(VE) ~ 4.50

Hand cut chips with cheese (V) ~ 5.50

Seasoned fries with cheese (GFF)(V) ~ 5.50

Onion rings (GFF)(VE) ~ 3.50

Dirty onion rings topped with bacon, mozzarella & BBQ sauce ~ 4.50

Buttered new potatoes (GF)(VF) ~ 4.50

Side salad (GF)(VE) ~ 4.50

Mixed olives (GF)(VE) ~ 4

Bread (GFF)(VF) ~ 4.50

Macaroni cheese with bacon & onions ~ 7.50

Seasonal vegetables (GF)(VE) ~ 4.50

Dips £1: Garlic mayo, sweet chilli sauce, BBQ, burger sauce or tartar sauce







