

Sharing platters

Based on 2 people sharing

Mixed seafood platter: peppered mackerel pate, moules mariniere, crayfish, calamari & whitebait (GFF) ~ 30 Vegan mezze platter: vegetable crudites, sundried tomatoes, houmous, olives & bread. (VE)(GFF) ~ 16 Baked camembert cheese with onion chutney & warm focaccia bread (V)(GFF) ~ 16.50

Sharing bowls

Choose from nachos or fries

Cheese sauce, salsa, guacamole, sour cream and jalapenos. (V)(GFF) ~ 14 Spicy beef chilli, cheddar & cheese sauce served with sour cream (GFF) ~ 16 Haggis, black pudding & black pepper cheese sauce ~ 16 Fajita spiced chicken & chorizo with peppers, red onions, cheddar & garlic mayo (GFF) ~ 16 Pastrami, Emmental cheese, gherkin, sauerkraut, onions & mustard mayo (GFF) ~ 16 Sri Lankan chicken curry, cheddar, nacho cheese sauce (GFF) ~ 16

Starters

Homemade soup served with warm bread (GFF) (VF) ~ 6

"Hot smoked" salmon salad with croutons, tomatoes & cucumber in a sweet chilli buttermilk dressing ~ 9 Stornoway black pudding with olive oil charred sourdough, soft poached egg & tomato hollandaise ~ 8.50

Moules mariniere served with warm crusty bread (GFF) ~ 11.50

Chicken liver pate with red onion chutney & toast (GFF) ~ 9

Blue cheese stuffed pears with walnuts & honey (GF) (V) ~ 8

Piri Piri halloumi stuffed garlic mushroom with rocket salad, & lemon mayo (GF) (V) ~ 8.50

Roast vegetable kebabs, with sweet chilli sauce (GF)(VE) ~ 7.50











Main courses

Battered haddock with triple cooked chips, minted mushy peas, tartar sauce and lemon (GFF) ~ 16

Roast chicken supreme topped with pastrami, sauerkraut & Emmental, served with creamy mash, buttered green beans & smoky mustard jus (GF) ~ 16.50

Baked salmon fillet with mussel & calamari linguine in a creamy lemon garlic sauce ~ 17

Sri Lankan curry with roast sweet potato, cauliflower, & mange tout. Served with lemon & garlic rice, & poppadums (GFF) (VE) ~ 14.50 Add chicken 16.50

Moule frites, a bowl of mussels served in a mariniere sauce served with seasoned fries (GFF) ~ 17

Crispy buttermilk chicken with fries, peanut butter chilli sauce and salad ~ 15.50

Chestnut & seed roast with creamy mash, tender stem broccoli & veg gravy (VF) ~ 15

Roasted yogurt marinated lamb rump with Moroccan potato cakes, harissa roast vegetables & spiced tomato jus (GF) ~ 17

Disclaimer- roast chicken & lamb dishes cook times are a minimum of 20 minutes

From the Grill

8oz Sirloin steak ~ 24

8oz Ribeye steak ~ 27

6oz Fillet steak ~ 27.50

8oz pork loin steak ~ 16

Pick Your Steak Sides

Triple cooked 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

Why not add a lovely steak sauce? £3 - creamy peppercorn, Dianne, whisky or red wine jus (All GF) £2.50 blue cheese butter, garlic butter, bone marrow (GF)











All served in a sesame brioche bun with seasoned fries, coleslaw, gem lettuce and tomato

Lindisfarne ~ 16

Steak burger, applewood smoked cheese & streaky bacon

Traitors Gate ~ 16

Steak burger, invaded by Scottish haggis & peppercorn sauce

Megs Mount (GFF) ~ 16

Grilled chicken breast with streaky bacon & mozzarella

Tommy the Miller (GFF)(VF) ~ 16

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

Three bridges ~ 16

Steak burger topped with pastrami, burger sauce, gherkins & Emmental cheese

Huds head ~ 16

Steak burger topped with spicy beef chilli & cheese sauce

Make your own burger

Choose your patty - 6oz beef burger, chargrilled chicken breast, buttermilk fried chicken or 2x pea protein ~

Meat toppings - streaky bacon, chorizo, haggis, black pudding, pastrami, beef chilli, shredded beef ~ 2

Vegetarian toppings - Nachos, fried egg, fried onions, fried mushroom, "not bacon", 4 cheese macaroni, gherkin ~ 1

Cheese - cheddar, smoked cheddar, mozzarella, Emmental, blue stilton, brie ~ 1.25

Sauces - BBQ, sweet chilli, chilli jam, burger sauce, garlic mayo, nacho sauce, peppercorn sauce ~ 0.75

Why not double up your burger patty? £4 additional cost

Foxtons lunch sandwiches: available 12-3pm

All sandwiches come served in a sourdough sub 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 (V) ~ 11.50

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

Desserts











Pineapple rum crème brûlée with shortbread (GFF) ~ 8

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

Lemon tart with raspberry sorbet & meringue shards ~ 8.50

Treacle tart served with vegan banana ice-cream (VE) ~ 8.50

Dark chocolate cheesecake with chocolate soil & peanut butter & coconut mousse (VE) ~ 8.50

Giacopazzi's ice-cream (GF)~ 2.50 per scoop Vanilla, Vanilla & tablet, Triple chocolate, Vegan banana, Strawberry, raspberry sorbet

Cheeseboard with smoked cheddar, brie, and blue stilton. Served with onion chutney, celery, and a selection of crackers. (GFF) For 1 ~ 11.50, for 2 ~ 20

Children's menu (under 12s) Comes with a choice of beans, peas, or salad

Starters

Crudites – carrot and celery sticks with houmous (GF)(VE) ~ 2 Cheesy nachos (GF) ~ 3.50

6oz steak burger served in a brioche roll with fries ~ 9 Sausage & chips ~ 8

Battered (GFF) or breaded haddock goujons and fries ~ 8 Cheesy pasta with garlic bread (V) ~ 8

Battered (GFF) or breaded chicken goujons and fries ~ 8 Fried egg & fries (GFF)(V) ~ 5

Desserts

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

2 scoop of Giacopazzis ice-cream ~ 5

Sides to share or add to your meal

Garlic bread (GFF)(VF) ~ 4 Garlic bread with cheese (GFF)(V) ~ 4.50 Triple cooked chips (VE) ~ 3 Seasoned fries (GFF)(VE) ~ 3.50 Triple cooked chips with cheese (V) ~ 4 Seasoned fries with cheese (GFF)(V) ~ 4.50 Onion rings (GFF)(VE) ~ 4 Coleslaw (GF)(V) ~2 Buttered new potatoes (GF)(VF) ~ 3 Side salad (GF)(VE) ~ 4.50 Mixed olives (GF)(VE) ~ 4 Bread (GFF)(VF) ~ 3.50 4 cheese Macaroni (V) ~ 6 Seasonal vegetables (GF)(VE) ~ 4.50

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







