

STARTERS / NIBBLES

Bowl of Mixed Olives, Pickled Garlic and Cornichons with Parmesan shavings £4.00

Garlic Bread with Sun Blush Tomato Tapenade £4.50

Chef's homemade soup of the day with crusty bread £5.50 (Please see Daily Dishes of the Day Board)

Smooth & Course Chicken & Duck Liver Pate served with toast, homemade Chutney & salad £7.25

North Atlantic Deep Ocean Prawn cocktail with Marie Rose sauce served with salad and brown bread £8.75

Creamy Garlic wild mushrooms served with French bread £7.50

Breaded French Brie, deep fried and served with Cranberry sauce & salad £7.50

West Country (Exmouth or Fowey) Mussels served in a White Wine and Garlic Cream Sauce with bread roll £9.00

> Garlic Bread £3.50

Cheesy Garlic Bread £4.50



MAIN COURSES

Chef's Homemade "Proper" Pie of the day with short crust pastry (Please let us know if you would prefer vegetables, peas or salad & new potatoes, chips or mash potato with your meal) (Please see our Daily Dishes of the Day Board) £15.00

Chef's Homemade Beef Lasagne with Béchamel & Cheese sauce topping served with garlic bread & salad £14.00

Chef's Homemade Curry of the day served with rice, onion bhaji, vegetable samosa, poppadum, & naan bread (Please see our Daily Dishes of the Day Board) £15.00

FOR SOMETHING THAT LITTLE BIT EXTRA SPECIAL PLEASE SEE OUR DAILY CHANGING SPECIALS BOARD



FOXHOUND BURGERS

all prepared in our Kitchen

Foxhound Homemade Beef burger

(2 x 6oz Steak Mince Patties in a toasted Brioche Bun) with burger sauce & relish, gherkin tomato & onion served with either smoked cheddar or stilton, a choice of fries, coleslaw and homemade onion rings

£16.00 Incon (2 slices) Extra £2.00 or Equil

Add Bacon (2 slices) Extra £2.00 or Egg Extra 75p

Mexican Burger

(6oz Steak Mince Pattie) Beef chili con carne, salsa, sour cream, avocado sauce, Mexican spicy cheese served in a brioche bun with onion rings, coleslaw, jalapeno peppers and choice of fries

£16.00

Chargrilled BBQ Chicken Breast

smoked cheddar cheese, BBQ sauce, tomatoes, onions & gherkins served in a brioche bun with onion rings, coleslaw and choice of fries £16.00

Chargrilled Fajita Chicken Breast

Avocado sauce, sour cream, salsa, spiced onions & peppers, Mexican cheese in a brioche bun served with onion rings, coleslaw and choice of fries £16.00

*** Vegetarian Burger Option available see Vegetarian Choices ***



STEAKS

Supplied by R D Johns Butchers, ALL locally sourced in Devon from their own herd

6oz Sirloin 12oz Rib Eye 6 oz Fillet £17.00 £26.00 £24.00

12 oz D-Cut Gammon Steak with your choice of Eggs (2), Pineapple or Cheese $\pounds16.00$

EXTRA Charge of £1.00 if more than one choice of topping

All the above served with Chips, Mushrooms, Tomato, peas and homemade Onion Rings AT NO EXTRA CHARGE (All Steaks approximate raw weight)

FISH DISHES

Plymouth boat caught Haddock Fillet in our own Beer Batter, breaded or grilled £15.50 Hand breaded Monkfish Tail Scampi (12 pieces) £15.00

(Please let us know if you would prefer vegetables, peas, beans or salad & new potatoes, chips or mash potato with your meal)

Let us know if you would like some of our homemade Tartar Sauce (at NO EXTRA CHARGE)



VEGETARIAN & VEGAN OPTIONS

Chef's Homemade Vegan Vegetable Curry served with rice, onion bhaji, vegetable samosa, poppadum, naan bread, mango chutney & lime pickle £15.00

Egg/Durum Wheat Tagliatelle Provencal cooked with aubergines, olives, courgettes and & peppers, in a rich tomato sauce topped with parmesan cheese and served with garlic bread

(Vegan Option available – please ask your waitress) £15.00

Quorn & Vegetable Vegan Ale Pie with Puff Pastry Topping served with your choice of potatoes and seasonal Vegetables £15.00

Homemade 8oz Three Bean Vegan/vegetarian Burger – (*Three types of beans, Quorn, Mushroom, Onion, Carrot and flame grilled seasoning*) served in a brioche or vegan bun, onion rings, coleslaw (not vegan) salad and choice of fries and with or without cheese – *also available with Fajita or BBQ topping* £15.00



CHILDREN'S SELECTION

(ages 16 and under) All at £6.00

Homemade 6 oz Beef burger - Butchers chipolata Sausages (2) Battered/ Breaded or Grilled Haddock Fillet Home Breaded Chicken Fillets Home breaded Monkfish Scampi (6 pieces)

All the above meals served with either chips, mash or new potatoes & vegetables, peas, salad or baked beans

Tagliatelle Pasta with Tomato Sauce, topped with Parmesan Cheese

(Vegan Option available – please see a member of staff)

EXTRAS

Portion of Chips	£3.50
Portion of Cheesy Chips	£5.00
Curly Fries / Pomme Frites (Plus Cheese extra £1.50)	£5.00
Homemade Onion Rings	£5.00
Home Made Coleslaw or Salad Bowl or extra vegetables	£2.00
Bread & Butter	£1.50



HOMEMADE DESSERTS

£6.50 (All our desserts are made here on the premises)

Treacle Tart Syrup Sponge Pudding Chocolate Chip Sponge Pudding Spotted Dick Fruit Crumble Sticky Toffee Pudding *(GF available)* Bread & Butter Pudding

All the above are served with your choice of either Custard, Double Cream, Clotted Cream or Vanilla Ice Cream (Please note if your require a Langage flavoured ice cream with your pudding or extra side please add £1. extra) and fresh fruit garnish

Crème Brulee with fresh fruit garnish - £6.50

Chef's Homemade Sweet of the Day - £7.95 (ask your waitress for details)

Foxhound Cheese Board – selection of <u>FIVE</u> Cheeses. Homemade chutney, cheese biscuits and fruit - £12.50

LANGAGE FARM, PLYMPTON

Ice Cream or Sorbet with chocolate flake and sugar curl £2.50 per scoop (ADD clotted cream for extra £1.00)

Please see dessert menu or ask your waitress for the choice of flavours available

Where possible we source our main ingredients as locally as we can