

MENU

APPETISERS

Antipasti board gorgonzola cheese, Parma ham, marinated olives, tomato tapenade, Talegio cheese with selection of today's flavoured breads	£7.50
Marinated olives	£2.95
Homemade hummus served with today's flavoured breads	£2.95
Roasted baby Cumberland Sausages with a honey mustard dressing	£5.50
Garlic Artisan bread with garlic butter	£3.50 £4.20
glazed with Mozzarella cheese with tomato tapenade and parmesan cheese	£4.20

STARTERS

Steamed Moules Marinière fresh mussels cooked in white wine, shallots, parsley garlic cream and served with freshly baked bread	£6.25
Oriental spiced pork dumplings steamed oriental spiced pork dumplings, Asian vegetables, Honey and sesame soy dipping sauce	£5.50
Thai spiced fragrant broth slow cooked chicken and Thai vegetables. Poured to you at your table	£4.50
Wild forest mushroom and truffle bruschetta pan-fried wild forest mushrooms, garlic butter, fresh parsley, poached egg and truffle dressing	£5.50

Platter of oak smoked salmon capers, shallot, truffle and chive crème fraîche. Served with brown bread and butter	£6.95
Seasonal soup served with croutons and a bread roll	£4.95
Seared Cornish scallops Lancashire black pudding, peas puree and crisp pancetta	£9.00

SALADS

Crispy duck salad stir-fried oriental vegetables and mixed leaf hoy sin dressing	£10.95
Classic Caesar salad baby gem lettuce, homemade Caesar dressing, crisp bacon, croutons and Parmesan shavings.	
with chargrilled chicken	£9.95
with sautéed king prawns	£10.95

FISH

Pan fried North Sea Hake crushed new potatoes, braised fennel and Samphire butter sauce	£17.00
Foxfields fish and chips fresh haddock fillet, cooked in our own beer batter, proper mushy peas, triple cooked chunky chips and homemade tartare sauce	£12.50
Grilled sea bass fillet hand made seafood tortellini, charred asparagus and light chive velouté	£17.00
Steamed Moules Marinière fresh mussels cooked in white wine, shallots, parsley garlic cream and served with freshly baked bread	£12.50

MAINS

Crisp local pork belly pork scratching, glazed baby toffee apples, sage creamed potatoes, tender stem broccoli and cider jus	£16.00
A tasting of Lancashire lamb roasted rump of Bowland lamb, confit lamb shoulder, mini shepherd's pie served with garlic mash, broad beans and lamb jus	£17.00
Roasted loin of venison honey glazed parsnips, celeriac puree, dauphinoise potatoes and thyme scented jus	£23.00
Roasted breast of duck thyme rosti, creamed garlic cabbage and bacon, shallot puree and duck jus	£16.50
Oven baked Goosnargh chicken slow cooked crisp chicken bonbon, wilted spinach, wild mushrooms and chicken jus	£16.50

STEAKS

Foxfields takes great pride in sourcing all local produce; our beef is reared on Lancashire farms and can be traced back to their grass roots

8oz Fillet steak	£22.00
9oz Sirloin steak	£17.50
10oz on the bone rib eye	£18.50

All our steaks are served with beer battered onion rings, grilled tomato, roasted Portabello mushroom and the choice of triple cooked chunky chips or house fries

Served either with a local black stick blue cheese sauce, peppercorn sauce, béarnaise sauce or Diane sauce

SAUSAGES & BURGERS

Sausage of the week made by Andertons butcher. Served with cream mash, caramelised onion jus. Please ask for our flavoured weekly sausage	£11.50
8oz Beef steak burger 21 day aged, hand formed, beef steak burger, toasted brioche bun, gherkin, gem lettuce, bloody Mary ketchup served with house fries and onion rings. Additional toppings: Glazed Monterey Jack cheese and smoked streaky bacon	£12.00

PASTA & RISOTTO

Linguini of king prawns chilli, garlic, sun blush tomatoes and wilted rocket	£10.95
Penne prima Vera (V) Mediterranean vegetables, tomato pesto and freshly shaved Parmesan cheese	£9.95
Risotto of wild mushrooms (V) Portabello mushroom stuffed and glazed with Talegio cheese	£10.50
Classic spaghetti carbonara smoked bacon, garlic cream and Parmesan glaze	£9.95

SIDES

House fries coated in our own seasoning	£2.95
Aspen fries Parmesan cheese, truffle oil, sea salt and black pepper	£3.95
Triple cooked chunky chips	£2.95
Onion rings	£2.95
Mixed salad dressed in our own vinaigrette	£3.25

DESSERTS

Melting chocolate fondant Pistachio ice-cream and macerated cherries	£6.50
Assiette of strawberries Strawberry panna cotta, strawberry parfait, warm strawberry compote and black pepper tuille	£6.50
Coffee and bailey's crème brûlée Served with a homemade short bread biscuit	£5.95
Sticky Toffee Pudding Butterscotch sauce and vanilla ice cream	£5.50
Apple Tarte Tatin Served with cinnamon ice cream	£5.50
Selection of Ice Cream	£4.50
Selection of Lancashire Cheese's Quince jelly and apple chutney, celery, grapes, biscuits, homemade churned Foxfields butter and apple foam	£6.95

SANDWICHES

All sandwiches are served on a white or granary bloomer, with salad and house fries

Open honey glazed ham & mustard mayonnaise - £5.95

Open Atlantic prawn & marie rose - £5.95

Open poached Scottish salmon, dill & mayonnaise - £5.95

Free range egg, watercress & mayonnaise - £5.95

Sirloin steak baguette, caramelised onion, sautéed mushrooms & pepper sauce - £9.95

Bacon, brie & cranberry baguette - £7.95

Pulled pork muffin, apple sauce & onion stuffing with homemade coleslaw - £8.50



FOXFIELDS COUNTRY HOTEL