Foxborough.

Butter - Salt - Smoke

	FOR THE TABLE	
Warm Sour Dough Bread	Crunchy Pork Crackling	Nocerella Olives
beef butter - full loaf £3 half loaf £5	Apple sauce £3.5	£3,5
spicy N'duja – full loaf £4 Half loaf £6		
	STARTERS	
Crispy Cauliflower Fritters	Ham Hock Hash	Smoked Cheese Soufflé
Rocket, harissa tomatoes £7	Poached egg £7.5	Apple & endive £8
G rilled Bone Marrow	Tempura Monkfish Cheeks	French Onion Soup
Sweet onions £7	Tartare Sauce £8.5	Our own beef stock, Gruyere crouton £6
Smoked Duck Liver Pâté	Smoked Beef Cheek	Cajun Fish Tacos
Seville marmalade, toasted sour dough £7	Dripping toast, pickled shallot £7.5	Guacamole, chilli, sour cream £7.5

THE MEAT MARKET

Please check the chalk board or ask about today's specials

MAIN	COURSES

TALI OCCIDED				
Slow Braised Beef Feather Blade Bone marrow gravy, buttered mash, kale & caramelised red onion £16.5	Chicken & WaffleCrispy fried buttermilk chicken thigh,homemade waffle, fried free range egg &BBQ maple syrup £14Add bacon £2	Foxborough Cheeseburger Homemade chargrilled beef patty, Monterey Jack cheese, baby gem, tomato & house pickle, homemade brioche bun. Served with fries £13 Add bacon £2		
Chicken & Prawn Gumbo A deep flavoured stew of pulled chicken, king prawns & brown rice with tempura okra £16	Black Bean & Rainbow Veg Salad Seasonal green leaves & vegetables, red cabbage & onion, fennel, butternut squash, black beans, herbs £12	Shrimp Sandwich Crispy fried shrimp, spicy Louisiana style remoulade sauce, rocket, homemade brioche. Served with fries. £14		
W inter Spiced Duck Leg Braised red cabbage, duck fat potatoes £16.5	H alloumi & Spinach Bake Butternut squash & tomatoes £13	Cauliflower & Smoked Pancetta Mac & Cheese With Gruyère, smoked & vintage cheddars £13.5 (Vegetarian version available)		
Hot Smoked Salmon Hash Crispy potatoes, charred greens, brown butter hollandaise £16	Smoked Chicken Caesar Salad Pulled smoked chicken, romaine lettuce, soft egg, white anchovies, garlic croutons, parmesan & Caesar dressing £13 Add Bacon £2	The French Dip Slow cooked beef cheek, bone marrow gravy, French's American mustard, melted Monterey Jack, homemade brioche. Served with fries & extra gravy £15		
G arlic Pork Loin Chop Charred tender stem broccoli, butternut squash purée £13.5				
ADDITIONS				

Kale & Caramelised Red Onion £3.5

Tabacco Onions £3.5

Cauliflower & Smoked Pancetta Mac & Cheese £4.5

Buttered Mash £3.5

Duck Fat Roasties £4

Cauliflower Cheese £4

Braised Red Cabbage £3.5

Endive & Apple Salad £3.5

Vinegar Slaw £3

DESSERTS

Poached Pear & Stilton	Chocolate Brownie Bourbon Mousse	B rown Sugar Pie
Walnut & ginger crumbs £7.5	Cake Vanilla Ice Cream £6.5	Vanilla ice cream £6.5
Lemon Tart	Blackberries & Peach	Buttermilk Waffle & Ice Cream
Plum & Damson Ice Cream £6.5	Poached meringue, natural yoghurt £6	Fresh raspberries & raspberry Syrup £6.5
Ice Cream		

3 scoops Vanilla, maple & pecan, plum & damson £

> If you have any specific dietary requirements or allergies please inform your server who will be happy to assist you with your selections. The Food Standards Agency advises that the consumption of raw or lightly cooked animal products, such as meat, offal and shellfish may cause illness. This especially applies to children, the elderly and those with a weakened immune system. 20% of the price listed is tax VAT, Bastards! No charge is made for service. All gratuities are split amongst the team who made and prepared your meals and drinks today.