



The Martin Brothers and team welcome you to the

# CROSS FOXES

## ERBISTOCK

Proud to be using local suppliers

Stanley Jones Butchers

Neil France Quality Fruit & Veg

Nicol Hughes Food Service

Cheshire Farm

## MAIN MENU

Allergen information is available on request. Please ask for details when ordering.

All weights noted are approximate and prior to cooking.

Key: (gf) gluten free (gfa) gluten free available (v) vegetarian (ve) vegan.

Please speak to a member of our team. Despite our best efforts, we are unable to guarantee that our dishes are free from any allergen.

OVERTON BRIDGE, ERBISTOCK, LL13 ODR

# STARTERS

## Welsh Dragon Scotch Egg 8.00

Served with herb salad, homemade picalilli

## Spiced Tomato and Basil Soup 6.00 gfa v vea

Baked onion loaf

## Creamy Stilton Mushrooms 7.50 gfa v

Parmesan, baked onion loaf, peashoots

## Crispy Battered Hot 'n' Spicy Chicken Wings 7.50

Ranch dressing

## Chicken Liver Pate 7.00 gfa

Toasted tiger bread, red onion chutney

## Shredded Duck Bon Bon's 8.00

Hoisin sauce

## Welsh Rarebit 7.00 v

Crispy fried leeks and brown sauce

## Oriental Vegetable and Wild Mushroom Bao

## Bun 7.00 ve v

## Smoked haddock and spring onion fishcake

8.50

Lemon mayo, herb salad

## Salt & Pepper Potato Skins 6.50 ve v gf

Crispy Potato Skins with Oriental Vegetables

## Crispy fried halloumi 7.50 v gf

Garlic aioli

# MAINS

## Foxes Black & Blue Burger 16.50 gfa

Cajun Spiced Steak Burger, Blue Cheese, Onion Chutney. Herb Salad, Onions, Gherkin and Tomato, Fries & Colestlaw

## Cajun Chicken Burger 16.50 gfa

Cajun Chicken, Sweet Chilli Mayo, Herb Salad, Onion Gherkin, Tomato, Fries & Colestlaw

## Fish and Chips 16.00 (Small 13.00) gf

Beer Battered Cod, Thick Cut Chips, Mushy Peas.

## Steak and Ale Pie 16.50

Individual short crust pastry pie filled with Steak & Ale. Chunky Chips, seasonal Veg and Gravy

## Mushroom Carbonara 12.50 v

(Add Chicken & Bacon - 3.50)

## 10oz Prime Welsh Rump Steak 26.00 gf

Grilled Rump Steak, Roasted Tomato, Mushroom, Thick Cut Chips & Peppercorn Sauce

## Spring Onion, Pea & Pine Nut Risotto

13.00 v ve

## Vegan Lasagne 13.50 v ve

House Salad & Garlic Bread

## Wholetail Scampi 13.50 (Small 10.50)

Chunky Chips, Garden Peas & Tartare Sauce

## Sweet Potato Pie 16.00 ve v

Individual short crust pastry pie filled with Sweet Potato and Kale, Chips, seasonal Veg & Gravy

## Chicken Supreme 17.00 gf

Roasted Supreme of Chicken, Wholegrain Mustard Mash, Seasonal Vegetables, Peppercorn Sauce

## Braised Daube of Beef 19.50 gf

Horseradish Mash Potato, Seasonal Vegetables, Red Wine Jus

## Fish Pie 17.00 gfa

Cod, King Prawns, Salmon & Smoked Haddock in a Parsley Sauce, Cheesy Mash, Tiger Bread

## King Prawn and Chorizo Penne 16.00

Rich Tomato Sauce, Roasted Peppers, Garlic Bread

## Honey Roast Ham and Eggs 14.00 gf

Chunky Chips, Two Fried Eggs and Peas

## Minted Lamb shank 28.00 gf

Bubble and Squeak, Seasonal Vegetables, Red Wine and Rosemary Jus

## Slow roasted Belly Pork 17.50 gf

Mash Potato, Braised Red Cabbage, Cider Sauce

## Slow cooked Beef curry 17.00

Onion Bhaji, Boiled Rice, Papadam, Mango Chutney

# SIDES

Garlic Bread 4.50

Garlic Bread with Cheese 5.00

Chunky Chips 3.50

Fries 3.50

Onion Rings 4.50

Side Salad 2.50

Colestlaw 2.50

Peppercorn Sauce 3.00

Caeser Salad 6.50

Seasonal Vegetables 4.00

Salt 'n' Pepper Chips 6.50

Red Cabbage 3.50

Posh Fries 6.00