



FOYLES LUNCH MENU

STARTERS

FOYLES SOUP OF THE DAY	£8.50
SPICY PUMPKIN, PUMPKIN SEEDS, WITH HUNGARIAN POGACSA	
ATLANTIC PRAWN COCKTAIL	£9.50
MARIE ROSE SAUCE, LETTUCE, CREVETTE, BUTTERED BROWN BREAD	
MANCHEGO CHEESE PANNA COTTA	
SMOKED SUN BLUSH TOMATO, PICKLED GREEN WALNUTS, CANDIED PECAN NUTS, TIO PEPE SHERRY REDUCTION, MANCHEGO TUILE	£9.50
DUO OF TEMPURA ROCK OYSTER	
CORNISH LOBSTER CERVICHE, SQUID INK MAYONNAISE	£10.00
VENISON SCOTCH EGG	
HOUSE SMOKED QUAIL EGG, SAGE & ONION VENISON, MUSHROOM, PANCETTA & CELERIAC PUREE, GAME SAUCE	£9.50
PROSCIUTTO E MELONE	
PROSCIUTTO CRUDO, CANTALOUPE AND HONEYDEW MELON, PINE NUTS, MICRO BASIL, BUFFALO MOZZERELLA	£9.00
SMOKED CREEDY CARVER DUCK BREAST	
CHESTNUT AND BUTTERNUT SQUASH ARANCINI, SWEET POTATO AND PUMPKIN PUREE, ROCKET OIL	£11.50
CHALKSTREAM TROUT GRAVLAX	
CITRUS MAYONNAISE, GIANT CAPERS, SALMON CAVIAR, CREAM CHEESE, BLINI	£9.50

GARDEN

FOYLES MEZZE BOARD

HUMMUS, FOCACCIA, GRILLED
AUBERGINE, COURGETTE, RED PEPPER,
SUNBLUSHED TOMATOES, BALSAMIC
ARTICHOKE, SALT CHILLI DATES, CAPERS

• ADD CURED MEATS £17

WILD MUSHROOM TAGLIATELLE

CREAM AND HOMEMADE PESTO SAUCE,
WALNUTS, HONEY GLAZED GOATS CHEESE,
ASPARAGUS £18

RICOTTA AND PUMPKIN TORTELLINI

PISTACHIO, CRISPY PARSNIP,
PECORINO ROMANO, VERBENA £18

SIDES

FOYLES HAND CUT CHIPS	£5.00
SKINNY FRIES	£4.50
SEASONAL VEGETABLES	£4.00
FOCACCIA & OLIVE OIL	£4.50
OLIVES	£4.00
FOYLES CHEESY GARLIC BREAD	£6.00
SWEET POTATO FRIES	£5.50

LAND

FOYLES CHEESE BURGER

BRIOCHE BUN, CHORIZO JAM, ICEBERG
LETTUCE, GHERKINS, MONTEREY JACK
CHEESE, CRISPY ONIONS, SKINNY FRIES,
MIXED SALAD £17

FOYLES CAJUN CHICKEN BURGER

BRIOCHE BUN, BREADED CHICKEN BREAST,
CAJUN SAUCE, SWEET GEM LETTUCE, CRISPY
PANCETTA, SKINNY FRIES, MIXED SALAD £17

WELSH RACK OF LAMB

BRAISED RED CABBAGE, TENDERSTEM
BROCCOLI, HONEY ROASTED CARROTS,
PORT JUS, FONDANT POTATO £24

WELSH SIRLOIN STEAK

ROASTED CHERRY TOMATOES,
HAND CUT CHIPS, MIXED SALAD,
PEPPERCORN SAUCE, ASPARAGUS £30

FREE RANGE DUCK BREAST

BRAISED RED CABBAGE, TENDERSTEM
BROCCOLI, DAUPHINOISE POTATO,
CRISPY CAVOLO NERO, BLACK CHERRY
SAUCE £23

SLOW BRAISED OX CHEEK BOURGUIGNON

PORCINI MUSHROOM, ROAST CARROT PUREE,
CRISPY PANCETTA, PORT PICKLED GRAPES,
HORSERADISH POTATO CROQUETTES £23

SEA

PAN FRIED RED GUNARD

PRAWN & CHIVE GNOCCHI, CREVETTE,
SAMPHIRE, BURNT LEMON, CAPER
DRESSING, GREEN LIP MUSSELS £22

SEAFOOD TAGLIATELLE

GREEN LIP MUSSELS, PRAWNS COD, HAKE,
SMOKED SALMON, COCKLES, CREAM &
GARLIC SAUCE £20

FOYLES FAVOURITES

FOYLES FISH AND CHIPS £17

BATTERED COD, GARDEN PEAS,
FRIES, LEMON

HAM, EGG & CHIPS

HOME COOKED HONEY GLAZED HAM,
FRIED DUCK EGG, CHUNKY CHIPS £14

FOYLES CORDON BLEU

BREADED CHICKEN BREAST,
GRUYERE, EMMENTAL, BLACK
FOREST HAM, CRUSHED POTATOES,
APPLE AND WALNUT SALAD £19

PLOUGHMANS LUNCH

CHEFS SELECTION OF 3 CHEESES, HAM,
SOFT BOILED EGG, HOUSE PICKLE, GRAPES,
GHERKIN, BREAD ROLL £14

CAESAR SALAD

ROMAINE LETTUCE, CAESAR
DRESSING, ANCHOVIES,
PARMESAN, CROUTONS
WITH CHICKEN £11