



SUNDAY 10TH MARCH 2024

To start.

- 🌿 Ham hock terrine with peas pudding dressing. £5.50
- 🌿 Classic prawn cocktail. £6
- 🌿 Roast parsnip & apple soup with melting Stilton, warm bread & butter. £5.50 (v) (Can be GF bread)

To follow.

🌿 **Fat ox choice of Sunday meats. £12.50**

Slow cooked beef brisket, roast chicken breast, honey gammon or pork loin.
(Why not have your choice of additional meats for £3 each).

Vegetarian roast with gravy. (can be vegan just ask)

Our meats are served with crisp roast potatoes, mashed potato, honey carrots, buttered peas, cabbage, mashed swede, Yorkshire pudding & roast gravy. Pork, sage & onion stuffing.

🌿 **Fat Ox Cheddar quiche. £12.50 (v)**

Freshly made quiche with crisp shortcrust pastry, & Cheddar filling served with crisp house salad & chips.

🌿 **Salmon fishcake. £12.50**

Fresh salmon potato cake with crisp crumb topped with a fried egg on creamed spinach & chips.

🌿 **Lamb shoulder. £14**

12hr lamb shoulder with all the Sunday trimmings.

🌿 See our blackboard for desserts. 🌿

We can accommodate any dietary requirements including vegan & coeliac.
Children under 3 eat free, under 10 its half portions & half price.

TO BOOK PHONE 0191 236 2794 OPTION 4 OR EMAIL: fatoxfood@hotmail.com