



LUNCH

STARTERS

SOUP OF THE DAY House-made from scratch daily. Cup 3.95 Bowl 4.75

SEAFOOD CHOWDER Our house specialty, a creamy Manhattan-style chowder. Cup 4.25 Bowl 5.25

BBC Our house-made spicy vegetarian black bean chili served with sour cream. Cup 4.25 Bowl 5.25

New! **SMOKED SALMON PLATE** Served with capers, cucumbers, tomatoes, red onions, cream cheese and a toasted bagel. 8.25

New! **HUMMUS PLATE** House-made hummus served with pesto, fresh seasonal vegetables and pita bread. 6.75

BRITISH SPECIALTIES

FISH & CHIPS Deep-fried with our special beer batter, this dish is a house favorite. 8.75

CORNISH PASTY A traditional English favorite popularized by the miners of Cornwall, our house-made version of this meat and potato pie is served with brown gravy. 7.75

VEGETARIAN PASTY Fresh vegetables and select seasonings wrapped in our special pastry and served with Welsh rarebit cheese sauce. 7.75

WELSH RAREBIT Our own special sauce made with English cheddar, beer and seasonings, served over a toasted English muffin. 6.75

- Tomatoes or green chiles, add.95
- Smoked ham, add.1.50

PLOUGHMAN'S LUNCH A typical pub repast with wedges of English cheddar or stilton, fresh fruit, pickled onions, pepperonchinis, Branston pickle and a whole wheat mini loaf. 8.25

New! **BANGERS & MASH** Traditional English sausages and curried mashed potatoes topped with brown gravy, served with peas and carrots. 8.75

New! **SHEPHERD'S PIE** Ground beef in sherried gravy with carrots, peas and onions topped with mashed potatoes and baked until golden brown. 9.25

SANDWICHES

ALL SANDWICHES are made with your choice of whole wheat, swirled rye, sourdough, baguette, French roll or wheat sourdough walnut and are served with fresh fruit.

LUNCH COMBOS 8.25
Your choice of one of the following combinations:

- Half sandwich and a side salad
- Half sandwich and a cup of soup or black bean chili
- Side salad with a cup of soup or black bean chili

PUB STYLE SANDWICH Your choice of roast beef, house roasted corned beef, turkey, smoked ham or smoked turkey, with lettuce and tomato. 6.95

DEVON TUNA Our specially prepared albacore tuna with celery and red onion, served with lettuce. 7.25

DILLED SALMON Smoked salmon, cream cheese, dill, cucumbers, tomatoes and marinated red onions on swirled rye bread. 7.95

BLT A classic standard made with bacon, lettuce and tomato. 7.50

TLT Like the original, our creation uses marinated tempeh strips instead of bacon. 7.50

New! **SMOKED TURKEY** Cranberry, cream cheese, marinated red onions and lettuce. 7.50

PESTO VEGETARIAN House-made pesto (with walnuts), Swiss cheese, tomatoes, red onions and lettuce. 7.50

A BIT OF ALRIGHT A vegetarian sandwich with sunflower seeds, tomatoes, cucumbers, marinated red onions, alfalfa sprouts and your choice of cheddar, jack or Swiss. 6.95

- Substitute English cheddar or stilton, add. 50

HUMMUS VEGETARIAN House-made recipe with cucumbers, tomatoes, marinated red onions, sprouts, lettuce and garlic vinaigrette dressing. 6.95

English picallili, horseradish and Colman's hot mustard available upon request

PUB GRILL

ALL GRILL SANDWICHES come with old-fashioned fried potatoes or fresh fruit, and are served on your choice of sesame seed bun, whole wheat bun, onion roll or French roll.

• Cheddar, jack, Swiss, avocado, roasted red peppers, grilled mushrooms or green chiles, add. 1.25

• English cheddar, stilton, blue cheese, goat cheese or bacon, add. 1.50

KING'S CROSS BURGER One third pound 100% natural country beef, topped with stilton cheese and bacon. Served with red onions, tomato and lettuce. 10.50

WEST END BURGER One third pound 100% natural country beef, topped with English cheddar and grilled mushrooms served with red onions, tomato and lettuce. 10.50

PUB BURGER One third pound 100% natural country beef, served with red onions, tomato and lettuce. 8.95

NUTBURGER Tasty combination of ground nuts, carrots and spices served with red onions, tomato, lettuce and sprouts. 8.50

BANGER ON A BUN Grilled English sausage patty topped with grilled red onions. Served with tomato and lettuce. 8.50

GRILLED CHICKEN BREAST Seasoned chicken breast with red onions, tomato and lettuce, served with pesto mayonnaise (made with walnuts). 9.25

STEAK SANDWICH 7 oz. sirloin steak prepared to order, topped with grilled red onions and mushrooms and served with tomato and lettuce. 11.25

PORTOBELLO MUSHROOM SANDWICH Grilled portobello mushroom slices and red onions, served with spring greens and lime aioli. 8.50

New! **ERIN go BRAGH** Hot house roasted corned beef brisket, Swiss cheese and grilled red onions served open-faced on swirled rye with our special sauce, tomato and lettuce. 9.25

SALADS

OUR HOUSE-MADE DRESSINGS: House Vinaigrette, Garlic Vinaigrette, Poppyseed, Raspberry Fennel Vinaigrette, Creamy Basil, Blue Cheese or Thousand Island Dressing

SALAD SAMPLER
Your choice of any three salads below. 9.25

CASHEW CHICKEN SALAD Chunks of seasoned chicken, cabbage, celery, green onions and cilantro in a creamy sesame dressing, topped with cashews. 9.25

GREEK PASTA Penne pasta, sundried tomatoes, fresh green beans, feta cheese, parsley and Kalamata olives. 7.50

TORTELLINI PASTA Cheese-filled tortellini with tomatoes, artichoke hearts, roasted eggplant, sweet red onions, fresh basil and garlic parmesan. 7.50

New! **COBB SALAD** Spring greens, seasoned chicken breast, avocado, bacon bits, chopped hard boiled egg, crumbled blue cheese, marinated red onions and tomatoes, with your choice of our house-made dressings. 9.25

FRESH FRUIT SALAD A variety of fresh, seasonal fruits. 6.95

DEVON BY THE SEA Spring greens, albacore tuna, fresh green beans, potato salad and tomatoes make up this European-style salad, with your choice of our house-made dressings. 8.25

CITRUS SPINACH Spinach, crumbled Jarlsberg cheese, toasted pecans, mandarin oranges and marinated red onions, with your choice of our house-made dressings. 7.75

CHEF'S SALAD Kensington salad with ham, turkey and strips of cheddar and jack cheese with a chopped hard boiled egg, with your choice of our house-made dressings. 8.25

POTATO SALAD Red potatoes, red and green bell peppers, parsley, mint and red onions tossed in a garlic vinaigrette. 6.95

KENSINGTON GARDENS Spring greens, carrots, tomatoes, cucumbers and marinated red onions, with your choice of our house-made dressings. 4.25 / 5.75

SIDE OF ANY SALAD 5.95

*** Substitute deluxe potatoes, add 2.75
Split Orders, add 2.00*

QUICHE

House-made, deep dish served with choice of English country potatoes** (red and russet potatoes, grilled with onions and bell peppers), fresh fruit or small Kensington gardens salad.
• Ask your server for today's selection. 8.95

DESSERTS

All of our delicious desserts are house-made.

ENGLISH TRIFLE A layered treat of pound cake soaked in sherry, raspberry preserves, raspberry gelatin and burnt cream custard, topped with whipped or Devonshire cream and almonds. 4.95

BURNT CREAM Our house specialty. This is a rich, chilled custard of cream and eggs crowned with a crust of delicately browned sugar. 4.95

LEMON CURD House-made shortbread cookies topped with lemon curd and whipped or Devonshire cream. 4.95

LE CHOCOLATE GRAND MARNIER An elegant dessert made with heavy whipping cream and semi-sweet chocolate topped with whipped or Devonshire cream. 4.95

WALNUT PIE Loaded with walnuts and topped with whipped or Devonshire cream. 5.50

POPPYSEED CAKE A moist, rich bundt cake with an orange glaze and served with whipped or Devonshire cream. 4.95

BREAD & BUTTER PUDDING Topped with whipped or Devonshire cream. 5.50

OLLALIEBERRY COBBLER Topped with whipped or Devonshire cream. 5.50

ESPRESSO CHEESECAKE Chocolate cheesecake accented with espresso and topped with whipped or Devonshire cream. 5.75

Make any dessert à la mode mode, add 50

FRESH FRUIT & ENGLISH CHEDDAR OR STILTON 4.95

New! **ROOT BEER FLOAT** 3.50

New! **VANILLA ICE CREAM** 1.50

ON DRAUGHT

Anderson Valley Boont Amber	Harp Lager
Bass Ale	Hoegaarden
Belhaven Scottish Ale	Lagunitas IPA
Boddington's Ale	Magners Cider
Chimay Triple	Newcastle Brown Ale
Fuller's ESB	Paulaner Hefeweizen
Fuller's London Porter	Smithwick's
Fuller's London Pride	Stella Artois
Guinness Stout	

***Ask your server about our current FEATURED DRAUGHT**

WINE

(BY THE GLASS OR BOTTLE)

Ecco Domani, Pinot Grigio
R.H. Phillips, Sauvignon Blanc
Bogle, Chardonnay
Kendall-Jackson, Chardonnay
Ecco Domani, Pinot Grigio
Bogle, Petit Syrah
Mark West, Pinot Noir
Blackstone, Merlot
Chalone, Cabernet Sauvignon
Bogle, Old Vine Zinfandel

FROM THE BAR

"OK, Fine" Our zesty house-made Bloody Mary with Smirnoff Vodka
Mimosa Champagne and fresh squeezed orange juice
Irish Coffee made with Jameson Irish whiskey
Bailey's Coffee made with Bailey's Irish cream

THE HISTORY OF FOX & GOOSE PUBLIC HOUSE

For centuries pubs have been the gathering place for English men and women seeking a pint of ale, a game of darts or a visit with old friends...in every way a true "public house."

Located in the hometown of co-founder, Bill Dalton, the original Fox & Goose, has been in operation for over 200 years in Hebden Bridge, West Yorkshire, a small town located near the scenic Moors of northern England.

Sacramento's Fox & Goose, although not nearly as old as the original, has captured the traditional qualities and added an atmosphere all its own.

Fox & Goose is housed in what was once the Fuller Paint and Glass Company. This distinctive brick building was constructed in 1917. Work on the Fox & Goose began in January 1972, with the grand opening occurring on January 15th, 1975.