



THE GEESE & FOUNTAIN



Menu

Winter Menu 2018

The Geese and Fountain

1 School Lane, Croxton Kerrial, NG32 1QR
01476 870350 www.thegeeseandfountain.co.uk

All our food is prepared on the premises using local ingredients wherever possible and cooked to order. There may therefore be a wait for some items and at busy periods. Please advise us when ordering if you are in a hurry.

We do not own a microwave.

Smaller portions of most meals can be prepared on request, but we do also have a children's menu available, please ask if you would like to see it.

Opening Hours

Monday – Saturday 8.30am – 11.00pm
Sunday 8.30am – 9.00pm

Breakfast 8.30 – 10.30, until 12 on Saturdays
Lunch 12 – 3pm
Dinner 6pm – 9pm, except Sundays
Sunday Suppers 5pm – 7pm

✓

Suitable for vegetarians.

Allergies and intolerances: A version of this menu listing where we use any of the 14 common allergens is available on request. If you require allergen information about our specials or desserts, please ask any of our staff who will be happy to assist.

Tips / gratuities: We do not include any tip or gratuity in your bill, preferring to leave it to your discretion. If you do wish to leave a tip, please be reassured that all tips are shared amongst all our staff at the Geese and Fountain.

🍷 *Bar snacks* 🍷

*Served all day Monday to Saturday,
from noon until 9pm*

A bowl of Geese & Fountain crisps *V*
£1.50

Mixed olives *V*
£2

Onion rings *V*
£3

Home-made bread, olives, balsamic vinegar, olive oil *V*
£3 for two to share

Duck fat chips (*Vegetarian alternative is available*)
£3.50
Add grated cheese for 50p, and crispy Ancaster bacon for £1

Hartland's Melton Mowbray pork pie, piccalilli
£4.50

Pitta bread with hummus, roasted red peppers *V*
£4.50

Brawn scotch egg, piccalilli
£4.50

🍷 *Light Bites* 🍷

*Served Monday to Saturday,
noon until 3pm, and 6pm until 9pm*

*A bowl of our delicious Duck Fat
Chips, served with a 'side' of your
choice, and a dip.*

Choose from:

- 2 David Cox sausages*
- 2 chicken wings*
- 3 haddock goujons*
- 3 chicken goujons*

*Tomato ketchup, BBQ sauce, sweet chilli sauce,
mayonnaise, tartar sauce, garlic mayo*

£6

☛ Sandwiches and Toasties ☛

Served on granary bread with salad and a choice of fries, Geese & Fountain crisps, or a small cup of today's soup.

All fillings are available either as traditional soft sandwiches or toasties

Served all day Monday to Saturday, from noon until 9pm

David Cox ham and wholegrain mustard
£6

Lincolnshire Poacher cheese and Geese & Fountain smoked tomato chutney *V*
£6.50

Chicken and pesto
£6.50

Scottish smoked salmon and cream cheese
£7

The "BLT": Ancaster smoked bacon, lettuce and tomato
£7.50

The "Fish Finger Sandwich": breadcrumbed haddock goujons, tartar sauce
£8

The "RMT": rocket, mozzarella cheese and tomato *V*
£7

The "Branberry": Brie, cranberry, watercress *V*
£7

The "Brancaster": Brie, Ancaster smoked bacon, cranberry
£8

The "Cox Monsieur": David Cox ham, mozzarella cheese
£8

The "Melton Italian": Melton Charcuterie prosciutto, coppa, salami, David Cox ham, lettuce, tomato, olives, pickled gherkins
£9

🍷 *Pub Classic Meals* 🍷

*Served Monday to Saturday,
noon until 3pm, and 6pm until 9pm*

🍷 *Starters* 🍷

Soup of the day
£5

Salt, pepper and lime calamari, garlic mayo
£5.50

Honey and sherry roasted baby chorizo
£5.50

Garlic mushrooms, ciabatta breadsticks *V*
£5.50

Chicken wings, sweet chilli dip
£5.50

Deep fried Camembert, cranberry jelly *V*
£5.50

Fishcake, pernod cream, tomato salsa
£6

Melton Charcuterie antipasto, olives, pickles
£8

🍷 *Tasting Platter* 🍷

*A selection of starter and bar snack small plates,
served tapas style.*

Any three plus bread and olives: £12.50

Any four plus bread and olives: £15

Chorizo

Calamari

Chicken wings

*Deep fried Camembert *V**

*Garlic mushrooms *V**

*Hummus and red peppers *V**

Charcuterie

*Onion rings *V**

🍴 Mains 🍴

Greg's egg and chips £8.50 V

Sherricliffe Farm free range eggs, chips, garden peas
*Please let us know if you wish your chips cooked
in vegetable oil or duck fat.*
Add David Cox ham for an additional £1.50

Breakfast for Lunch (or Dinner) £9

Sherricliffe Farm free range eggs, Ancaster smoked bacon,
David Cox sausages, cherry tomatoes, mushrooms,
black pudding, fried bread, baked beans

Vale Ploughman's £10

David Cox ham and haslet, Hartland's pork pie,
Colston Bassett Stilton Cheese, apple, pickles,
salad, oatcakes and bread

Vegetable Quiche £10 V

Seasonal vegetable quiche, fries, salad

Trishcake £10

Fishcake with pernod cream and tomato salsa,
served with a side salad and fries.

Sausages and mash £11

David Cox Lincolnshire pork sausages
OR

Cauldron Lincolnshire vegetarian sausages V
With mash, gravy, seasonal vegetables

Chicken Caesar salad £11

Breast of Botterill's chicken, gem lettuce, croutons,
Sherricliffe Farm free range egg, anchovies, parmesan cheese

Geese & Fountain pie of the week £12

Chips or mash, seasonal vegetables, gravy

Fish and chips £12

Beer battered fillet of haddock, duck fat chips, minted peas,
tartar sauce, ketchup

Cheese Ploughman's £12 V

Selection of local cheeses, pickles, salad, apple,
bread and oatcakes.

Beef lasagne £12.50

Minced beef lasagne with a rich ragù and a creamy cheese
sauce. Served with garlic bread focaccia and green salad.

Chicken breast burger £12.50

Butterfly chicken breast, gem lettuce, cherry tomatoes, mayo,
toasted sesame seed bun, duck fat chips, salad
Add Ancaster smoked bacon for an additional £1.00

Geese & Fountain burger of the week £13

Two burgers, special sauce, lettuce, cheese, pickles, onions –
on a sesame seed bun, duck fat chips, onion rings, salad
Add Ancaster smoked bacon for an additional £1.00

☞ Our suppliers ☞ *Where does your food come from?*

We are delighted to bring you the best in local produce:

- We've started growing some of our own fruit and vegetables in the pub's own kitchen garden.*
- Chicken, geese & turkeys come from Gerald and Richard Botterill in Croxton Kerrial (of course).*
- Eggs come from Sherriccliffe Farm, near Branston.*
- Bacon from Ancaster Butchers.*
- Sausages and sausagemeat from David Cox the Butcher, Stathern.*
- Venison, pork, Black Pudding, steaks and mince from George Skinner & Sons, Barrowby.*
- Dexter beef from either Debra Wiltshire of Croxton Kerrial, or the Meakin family in Freeby.*
- Lamb and hogget from Burgin Lodge, Waltham, and from the Belvoir Estate.*
- Cream and several cheeses from the Belvoir Ridge Creamery, Eastwell crossroads.*
- Stilton from Colston Bassett dairy.*
- Charcuterie from Melton Charcuterie.*
- Fruit and vegetables, herbs and flowers are supplied by the Nottingham Fruit Basket, when in season using locally-grown produce, often from Craig at Belvoir Kitchen Garden.*
- Honey comes from The Bee Farmer, Leicestershire's own free-range honey producer.*
- Our fish is sourced by Nottingham Seafoods, who have lorries at Grimsby and Birmingham fish market every night.*
- Pretty much everything else we make ourselves.*

For more details, please see our website.