



THE FOX & WILLOW

DINE OUT FOR LESS

FOOD ALLERGENS AND INTOLERANCES

Our products are made with ingredients that contain allergens. Please speak to a member of our staff about your requirements before ordering.

VEGETARIAN AND VEGAN MENUS AVAILABLE ON REQUEST

Let your server know of any considerations that you have, and we will advise where appropriate. Dishes marked with a GFA need to be adapted to make them so.

HANDHELDS

AVAILABLE: Monday - Sunday 12-4.30pm
FROM £8.50

TOASTIE MELTS

All our Toasties are laced with Cheddar and melted on White Bloomer Toasties, served with Dressed Salad & Torres Selecta Truffle Crisps

SWEET CHILLI CHICKEN & ROASTED RED PEPPER
£9.95

SMOKED HAM, GRAIN MUSTARD MAYO
£10.95

TUNA MAYO & RED ONION
£8.95

PULLED BEEF BRISKET & ROASTED RED ONION
£11.95

CLASSICS

All of our Classics are served with Dressed Salad & Torres Selecta Truffle Crisps

THE FOX CLUB
3 slices of Toasted Thick Cut Bread, with Herb Roasted Chicken, Crispy Bacon, Melted Brie, Sliced Beef Tomato, Little Gem Lettuce & Mustard Mayo £13.95
Add Fried Egg £1.95

CRISPY FRIED PRAWN PO BOY
Buttery Brioche Roll, with Bang Bang King Prawn, Bloody Mary Ketchup, Peanut Crumb, Pickled Cucumber, Smoked Paprika & Lemon £14.95

FISH FINGER & CHIP BUTTY
Buttery Brioche Roll, Haddock Goujons & Triple Cooked Chips, with Tartare Sauce, Bloody Mary Ketchup, Pickles £10.95

INDULGERS

All of our IndulgERS are served with Dressed Salad & Torres Selecta Truffle Crisps

STEAK CIABATTA
Red Onion Chutney, Rocket, Grain Mustard Mayonnaise, Pink Peppercorn Dip £17.95

MEATBALL MARINARA CIABATTA
Beef Meatballs, San Marzano Marinara Sauce, Melted Mozzarella & Basil Pesto £15.95

PORK PARM CIABATTA
Breaded Pork Escalope, Jalapeno Jam, Apple Slaw, BBQ Marinara Sauce & Melted Mozzarella £15.95

Add any Dessert from our
Dine Out For Less Menu →
for £5.95

DINE OUT FOR LESS

AVAILABLE: Monday, Tuesday & Wednesday 12-9pm || Thursday 12-5pm || Friday 12-6pm || Sunday 5-9pm

2 COURSES £18.95 | 3 COURSES £23.95

WHILST YOU DECIDE

HOMEMADE FOCACCIA BOARD
With Gordal Olives, Sun-Blushed Tomatoes, Balsamic & Evoo (V/VEG) £7.95

SMOKED ALMONDS
(V/VEG) £5.50

WARM HOMEMADE OLIVE BREAD
Tomato, Basil & Goats Cheese Dip (VEG) £6.95

STARTERS

LENTIL SOUP
Served with Homemade Crusty Roll (GFA)

HAGGIS, NEEPS & TATTIES
Locally Sourced Wild Haggis, Crushed Neeps & Creamy Mash, with a Whisky Mustard Cream Sauce & Crispy Leek

BUFFALO CAULIFLOWER
Crispy Cauliflower Bites, Sriracha, Blue Cheese Crumble

CHICKEN LIVER PATE
With Toasted Garlic Sourdough, Dressed Salad & Arran Red Onion Chutney

FRITTO MISTO
Tempura King Prawn, Calamari & Haddock, finished with Lemon Zest, Garlic Ailoi £3 Supplement

BUTTER CHICKEN BONELESS TENDERS
Crispy Fried Chicken, smothered in a Rich Creamy Butter Chicken Sauce, Spring Onions, Yoghurt & Mint

MAIN COURSES

FISH GOUJONS & CHIPS
Craft Beer Battered Haddock, Mushy Peas, Tartare Sauce, Fresh Lemon & Skinny Fries

CLASSIC MAC & CHEESE
With Crispy Onions & Pangrattato

MARGHERITA PIZZA
San-Marzano Tomato Sugo, Buffalo Mozzarella, Grand Padano, Basil & Evoo

SAVOURY STUFFED CREPES
Choose From Either:
Cacio Pepe Chicken, Fresh Parmesan, Black Pepper & Garlic Cream **OR**
Cajun Chicken, Roasted Red Pepper & Onion, In A Lightly Spiced Curried Cream Sauce

PORK MILANESE
Breaded Parmsan Pork Escalope, served with Sun-Blushed Tomato Linguine, Fresh Lemon

CAJUN CHICKEN & CHORIZO LASAGNE
With a Spicy Nduja Sausage Sugo, Ricotta Bechamel, Gran Padano Parmesan, served with Toasted Garlic & Herb Bread

INDULGE FOR A LITTLE MORE

PEANUT COCONUT CHICKEN CURRY
Served with Basmati Rice, Prawn Crackers, topped with Chopped Peanuts, Chilli & Spring Onion (GF)
+£4 Supplement

BEEF & HAGGIS COTTAGE PIE
Topped with Creamy Mash Potato, Herb Crumb, served with Seasonal Vegetables & a Jug of Pink Peppercorn Sauce
+£4 Supplement

CRISPY SKIN ON CHICKEN BREAST
With Parmentier Potatoes, Buttered Root Vegetables, Carrot Puree & Thyme Jus (GF)
+£4 Supplement

SWEET TREATS

STICKY TOFFEE PUDDING
Butterscotch Sauce, Honeycomb & Vanilla Bean Ice Cream

COCONUT & LIME PANNA COTTA
Caramelised Pineapple, Crisp Coconut Tuile Biscuit with Lychee Sorbet (GFA)
APPLE & PEAR OATY CRUMBLE TARTLET
With Fresh Vanilla Custard & Apple Sorbet

LEMON POSSET
With a Limoncello & Ginger Crumble, Ginger Beer Sorbet (GFA)

SEE WHAT'S HAPPENING AT THE FOX!

Scan the QR code for the latest events, live music, and more at The Fox & Willow.



PRIVATE DINING

The Fox and Willow has three awesome private function areas that offer top drawer private dining for parties of over 15 people.

THE AVIARY
Top drawer dining for parties.

THE PEACOCK LOUNGE
Relaxed private function suite.

THE TERRACE
Bright, airy and vibrant.

THANK FOX IT'S FRIDAY!

Every Friday at the Fox, we mark the start of the weekend.

2 Courses & Cocktail Menu £29.95.

Live music from 8pm until late.

Start your weekend in style!

CLASSIC SUNDAY ROASTS

2 Courses £27.95

The best in Sunday Roasts, with Scottish Sirloin of beef and a guest roast and vegetarian roast, followed by the best in weekly changing British puddings.

LIMITED AVAILABILITY.
ONCE THEY'RE GONE, THEY'RE GONE