



THE FOX & WILLOW

FESTIVE GLUTEN FREE MENU

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STARTERS

Salt & Pepper Calamari Tempura

With Miso Wasabi Mayonnaise,
Sriracha, Coriander & Lime (GFA) £9.95

Crispy Tempura

Served with Sweet Chilli & Teriyaki Lemongrass Dipping Sauce (GFA)
Chicken £9.50 / King Prawn £11.50 / Vegetable £8.50 / Mixed £10.50

Lentil Soup

Served with Homemade
Crusty Roll (GFA) £5.95

Chicken Liver Pate

With Toasted Garlic Sourdough, Dressed Salad
& Arran Red Onion Chutney (GFA) £8.15

Tian of Prawn & Apple Salad

Fresh Water Prawns, in a Bloody Mary Marie
Rose, with Diced Apple, Seasonal Leaves
& Buttered Brown Bread (GFA) £8.95

Thyme Baked Creamy Garlic Mushrooms

With a Parmesan Pangrattato, Pesto
Oil & Herby Foccacia (GFA) £8.15

Hendricks Gin & Dill Cured Salmon

With Shredded Fennel, Pickled
Red Onion, Lemon & Mustard
Mayonnaise (GFA) £12.95

Buffalo Cauliflower

Crispy Cauliflower Bites, Tossed
in Sriracha, finished with a Blue
Cheese Crumble (V/GFA) £7.95

Burrata Salad

With Candied Beetroot, Rocket,
Smoked Almonds & Raspberry
Vinaigrette (VEG) £9.95

Oozy Baked Goats Cheese Skillet

With a Cranberry & Pecan
Crumble, with Toasted
Sourdough (VEG/GFA) £9.95

MAIN COURSES/GFA

Traditional Roast Turkey

With Duck Fat & Thyme Roast Potatoes, Sage &
Onion Stuffing, Winter Vegetables, Chipolatas,
Red Wine Gravy & Cranberry Sauce (GFA) £19.95

Bone In Beef Shin Bourguignon

In a Rich Red Wine Sauce, Pearl Onions, Mushrooms,
Pancetta, served with Chive & Grain Mustard
Mash & Seasonal Vegetables (GF) £19.95

Cajun Chicken

Breast of Cajun Spiced Chicken, served with
Braised Rice, Seasonal Vegetables & a Light
Coconut Curry Cream Sauce (GF) £17.50

10oz Ribeye Steak (GF)

£32.95

12oz Ribeye Steak (GF)

£36.95

8oz Fillet Steak (GF)

£39.95

All of our Steaks are served with Roasted Tomato, Field Mushroom & Chunky Chips.

Sauces, Toppers & Sides...

Pink Peppercorn (GF)

£3.95

Sweet Chilli & Garlic King Prawns (GF)

£6.95

Diane (GF)

£3.95

Steak Diane

Bavette Steak, cooked to your liking, in a
Mushroom, Dijon, Cognac & Cream Sauce,
Served With Creamed Potatoes, Roasted
Tomato, Grilled Mushroom (GF) £27.95

Roast Gressingham Duck Breast

Honey Roast Chantenay Carrots, Butternut
Squash Puree, Celeriac Fondant & a
Port & Bramble Jus (GF) £22.95

Bang Bang Tandoori Salad

In a Creamy Hot Sauce, Chopped Peanuts, Little Gem &
Tomato Salad, with Pickled Cucumber & Fresh Lime (GFA)

Chicken £16.95 // King Prawn £18.95

IPA Battered Haddock

Beer Battered Fish, served with
Chunky Chips, Tarare Sauce, Mushy
Peas & Fresh Lemon (GFA) £17.95

Breast of Chicken

Stuffed with a Pulled Ham Hock, Tarragon & Cream Cheese Mousse, Buttered
Asparagus, Dauphinoise Potatoes, Mushroom & Roast Chestnut Sauce (GF) £17.95

Peanut Coconut Chicken Curry

Served with Basmati Rice, Prawn Crackers, topped with
Chopped Peanuts, Chilli & Spring Onion (GF) £17.95

Mixed Seafood Rendang Curry

Assiette of Seafood & Fresh Fish, in a Lemongrass, Coconut
& Lightly Spiced Curry, served with Basmati Rice (GF) £23.95

Honey, Garlic & Sesame Salmon

With King Prawn Egg Fried Rice, with Curried Mango
Sauce & Stir Fry Vegetables (GF) £22.95

SIDES

Caesar Salad (GFA)

£6.00

Skinny Fries (GF)

£4.50

Creamed Potatoes (GF)

£5.00

Tenderstem Broccoli (GF)

£6.00

Cajun Fries (GF)

£4.00

With Grated Goats Cheese, Lemon & Hazelnut

Maple Glazed Chantenay Carrots (GF) £6.00

With Parmesan Shavings, Croutons,
Garlic & Chive Mayonnaise Dressing

DESSERTS

Coconut & Lime Pannacotta

Caramelised Pineapple, Crisp Coconut Tuile
Biscuit with Lychee Sorbet (GFA) £7.95

Blackforest Trifle

Soaked Cherry & Dark Chocolate, Genoise Sponge,
Espresso & Vanilla Crème, Tia Maria, Roasted
Hazelnuts, Marbled Chocolate Shards (GFA) £8.50

Affogato

3 Scoops Vanilla Ice Cream, with Homemade
Shortbread & Freshly Brewed Espresso (GFA) £7.50

Mango & Coconut Cheesecake

Mango Coulis, Fresh Raspberry & Coconut Ice Cream (GF) £7.95

Lemon Posset

With a Limoncello & Ginger Crumble, Ginger Beer Sorbet (GFA) £7.95

Ice Cream & Sorbet Selection

3 Scoops of the Following Flavours £7.25

Ice Cream (GF): Vanilla // Salted Caramel // Strawberry // Chocolate // Mint Choc Chip // Coconut // Blueberry

Sorbet (V/GF): Apple // Raspberry // Ginger Beer // Lychee

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.

V - VEGAN | VEG - VEGETARIAN | GF - GLUTEN FREE | GFA - CAN BE ADAPTED TO GLUTEN FREE