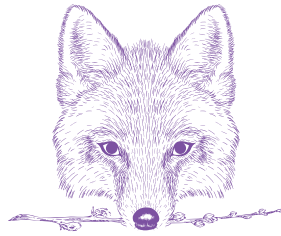


THE FOX & WILLOW

2 COURSES £26.95 3 COURSES £34.95

We apply a discretionary optional 8% service charge to the bill for all parties. 100% of all service charge goes to our valued staff.



2 COURSES £26.95 3 COURSES £34.95

STARTERS

ROASTED TOMATO, RED PEPPER & BASIL SOUP

With Freshly Baked Bloomer & Lightly Salted Butter (V/VEG/GFA)

CHICKEN LIVER PARFAIT

With Toasted Garlic & Herb Bread, Pear & Apple Chutney, Balsamic Dressing (GFA)

LEMON & PEPPER CHICKEN CAESAR SALAD

With Garlic Mayonnaise, Herb Croutons, Fresh Parmesan (VEG/GFA)

SALT & CHILLI CALAMARI

Mango Salsa, Wasabi Mayo, Chopped Red Chilli & Fresh Lime (GFA)

CRISPY TEMPURA

Served with Sweet Chilli, Lemongrass Teriyaki Dipping Sauces (GFA)
Chicken // Vegetable

BUFFALO CAULIFLOWER TACOS

Vegan Spicy Mayo, Shredded Gem, Spring Onions, Chilli & Mango Salsa (V/VEG)

MAIN COURSES

CAJUN CHICKEN

Breast of Cajun Spiced Chicken, served with Braised Rice, Seasonal Vegetables & Lightly Spiced Coconut Curry Sauce (GF)

PEANUT COCONUT CHICKEN CURRY

Served with Basmati Rice, Prawn Crackers, Peanut Crumb, Spring Onion & Chilli (GF)

STICKY CHILLI CHICKEN PAD THAI

Oriental Stir Fry Vegetables, Pak Choi, Beansprouts, Peppers, Spring Onions, Toasted Coconut, served with Hot Honey Noodles

STAROPRAMEN BATTERED FISH & CHIPS

Battered Haddock, served with Triple Cooked Chips, Mushy Peas, Tartare Sauce & Fresh Lemon (GFA)

STEAK, GUINNESS & SAUSAGE PIE

Topped with Crisp Puff Pastry, served with Creamy Mash & Seasonal Vegetables

RIGATONI ARRABIATA

Basil Dressing, Fresh Parmesan & Garlic & Herb Bread (V/VEG)
Add **Smoked Maple & Chilli Sausage** - £2.00

BANG-BANG TANDOORI PRAWN SALAD

Battered King Prawns coated in a Creamy Hot Sauce, served on a Crushed Peanut, Pickled Red Onion, Beansprout & Watermelon Salad, with Little Gem, Fresh Lime, Chilli & Spring Onion (GFA)

DESSERTS

TRADITIONAL STICKY TOFFEE PUDDING

With Butterscotch Sauce, Vanilla Bean Ice Cream & Honeycomb

WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE

Poached Pineapple & Coconut Sorbet

MADAGASCAN VANILLA PANNACOTTA

With Strawberry Consommé, Pink Pepper Tuille, Poached Strawberries & Deluxe Strawberry Ice Cream

SALTED CARAMEL MOUSSE

With Crumbled Banana Bread, Glazed Banana, Roasted Hazelnuts, Vanilla Ice Cream

AMARENA CHERRY, AMARETTO & GINGERBREAD TRIFLE

With Vanilla Crème Brulee, topped with Griottine Cherry Sweetened Cream, Roasted Hazelnuts, White Chocolate Curls, Maple Chocolate Sauce & a Tuille Basket with Cherry Sorbet

ICE CREAM & SORBET SELECTION

3 Scoops of the Following Flavours (GF)

Ice Cream: Vanilla, Raspberry Ripple, Crème Fraiche, Coconut, Strawberry, Chocolate // **Sorbet:** Cherry, Ginger Beer, Mango, Raspberry

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

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.

V - Vegan; VEG - Vegetarian; GF - Gluten Free; GFA - Gluten Free if adapted.