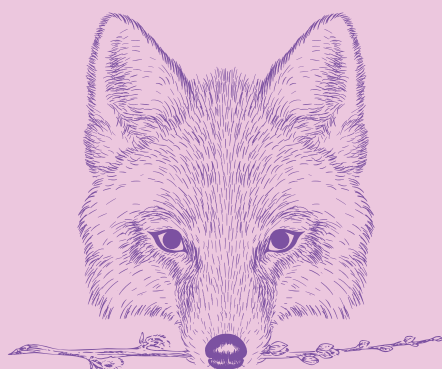
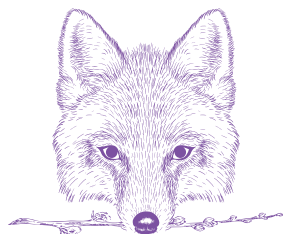




THE FOX & WILLOW

2 COURSES £28.95 3 COURSES £35.95

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 £28.95 3 COURSES £35.95

STARTERS

MILDLY SPICED BUTTERNUT SQUASH, COCONUT & CHILLI SOUP

With White Bloomer (V/VEG/GFA)

CHICKEN LIVER PATE

With Isle of Arran Plum & Apple Chutney,
Toasted White Bloomer (GFA)

LEMON & PEPPER CHICKEN CAESAR SALAD

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

SALT & CHILLI CALAMARI

With Cucumber Slaw, Lemon Garlic Aioli,
Chopped Red Chilli & Fresh Lime (GFA)

CRISPY TEMPURA

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

VEGAN KOREAN FRIED CAULIFLOWER

Cold Noodle Salad, Mango Salsa &
Gochuyang Dressing (V/VEG/GFA)

MAIN COURSES

PEANUT COCONUT CHICKEN CURRY

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

CAJUN CHICKEN

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

WILD MUSHROOM & SPINACH RIGATONI

In a Parmesan & Crème Fraiche Sauce, topped
with BBQ Charred Garlic Bread (VEG)

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

RICH CHIANTI BRAISED PORK RAGU PAPPARDELLE

Pulled Pork, in a Rich Red Wine & San Marzano
Tomato Sauce, finished with Fresh Basil,
Buttered Pasta & Freshly Grated Parmesan

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

APPLE & PEAR CRUMBLE

With Vanilla Custard & Arran
Dairy Ice Cream (VEG)

BURNT BASQUE VANILLA CHEESECAKE

With Caramelised Orange, Ginger
Crumb, Gingerbread Ice Cream (VEG)

TIRAMISU

Layers of Amaretto Mascarpone Mousse, Liqueur & Coffee Soaked Saviordi Biscuits, Grated Chocolate
Shavings served with Vanilla Bean Ice Cream & Bullish Espresso Crème Anglaise (VEG)

PEACH MELBA TRIFLE

Peach & Raspberries with Raspberry Jelly, Peach Liqueur Soaked Sponge, Vanilla Custard, Whipped Mascarpone,
Freeze Dried Raspberry, topped with White Chocolate Shards & Hundreds & Thousands (VEG/GFA)

ICE CREAM & SORBET SELECTION

3 Scoops of the Following Flavours

Ice Cream (VEG/GF): Vanilla, Raspberry Ripple, Coconut, Strawberry, Chocolatee // **Sorbet** (V/GF): Cherry, 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.