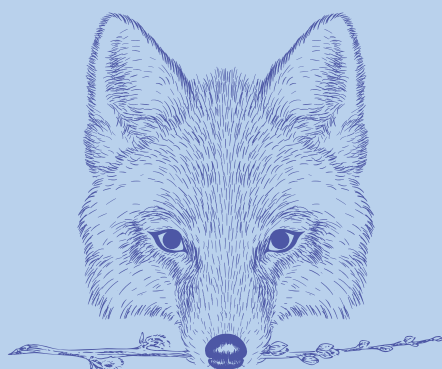
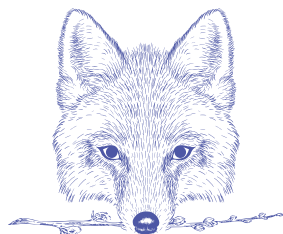




THE FOX & WILLOW

2 COURSES £28.95 3 COURSES £36.95

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 £36.95

- STARTERS -

BUTTER CHICKEN BONELESS TENDERS

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

HOMEMADE ONION BHAJI

Lightly Spiced, with a Vegan Mint Yoghurt Dip & Sweet Chilli Sauce (V)

THYME BAKED CREAMY GARLIC MUSHROOMS

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

HAGGIS, NEEPS & TATTIES

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

TRADITIONAL CULLEN SKINK

Smoked Haddock, Leek & Potato Scottish Chowder, finished with a Little Cream & Spring Onion, served with a Homemade Herb Roll

- MAIN COURSES -

SWEET POTATO, RED BEAN & PUMPKIN SEED CHILLI

With Chipotle, Garlic & San Marzano Tomatoes, served with Wild Rice & Tortillas (V/GF)

BONE IN BEEF SHIN BOURGUIGNON

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

KING PRAWN LINGUINE

With Nduja & Chorizo Sausage, Chopped Red Chilli, in a San Marzano Tomato Cream Sauce, Parmesan & Toasted Garlic & Herb Bread

GRILLED SEABASS FILLETS

With Chorizo, Sun-Blushed Tomatoes, Parmesan Gnocchi, Red Pepper Tapanade & Herb Oil

CRISPY SKIN ON CHICKEN BREAST

With Parmentier Potatoes, Buttered Root Vegetables, Carrot Puree & Thyme Jus (GF)

BEEF & HAGGIS COTTAGE PIE

Topped with Creamy Mash Potato, Herb Crumb, served with Seasonal Vegetables & a Jug of Pink Peppercorn Sauce

FILLET STEAK

With Roasted Tomato, Grilled Garlic Mushroom, Triple Cooked Steak Chips & Peppercorn Sauce
£15 supplement

- DESSERTS -

LEMON POSSET

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

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

BLACKFOREST TRIFLE

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

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.