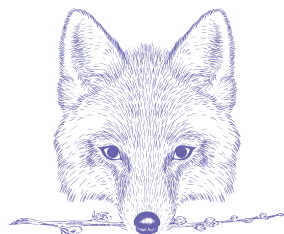


THE FOX & WILLOW

2 COURSES £25.95 3 COURSES £33.95

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 £25.95 3 COURSES £33.95

- STARTERS -

BUTTER CHICKEN BONELESS TENDERS

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

GOATS CHEESE BON BONS

With Beetroot Carpaccio, Rockette Salad, Basil Cream (VEG)

CHEF'S SOUP SELECTION

Served with Freshly Baked Bloomer (GFA/VEG)

CHICKEN LIVER PATE

With Toasted Garlic Bread, Mixed Leaves & Homemade Chutney (GFA)

MIXED VEGETABLE FRITTI

With Sweet Chilli & Teriyaki Lemongrass Dipping Sauces (V)

- MAIN COURSES -

IPA BATTERED HADDOCK

Served with Chunky Chips, Tartare Sauce, Mushy Peas & Charred Lemon (GFA)

BREAST OF CAJUN SPICED CHICKEN

Served with Braised Rice, Seasonal Vegetables & Lightly Curried Cream Sauce (GF)

TRADITIONAL STEAK PIE

Crisp Puff Pastry, Creamed Potatoes, Seasonal Vegetables & a Rich Red Wine Gravy

BANG BANG TANDOORI PRAWN SALAD

In a Creamy Hot Sauce, Chopped Peanuts, Fresh Lime & Mixed Leaves

PEANUT COCONUT CHICKEN CURRY

Served with Basmati Rice & Prawn Crackers (GF)

CAJUN CHICKEN PENNE

In a Creamy Sun-Blushed Tomato & Herb Sauce, served with Toasted Garlic Bread

SWEET POTATO, RED BEAN & PUMPKIN SEED CHILLI

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

RIBEYE STEAK

With Roasted Tomato, Field Mushroom & Home Fries & Peppercorn Sauce
£15 supplement

- DESSERTS -

RHUBARB & CUSTARD PANNACOTTA

Vanilla Bean Pannacotta, with Rhubarb Jelly, Honey Crumble, Poached Rhubarb & Ginger Ice Cream

THE FOX INDIVIDUAL SIGNATURE TRIFLE

Fresh Peach & Raspberries, Peach Liqueur Soaked Genoise Sponge, White Chocolate Crème Brulee, Vanilla Cream, Roasted Hazelnuts, White Chocolate Shavings & Freeze-Dried Raspberry

DUBAI CHOCOLATE STYLE CHEESECAKE

Creamy Pistachio Cheesecake, with Chocolate Ganache, Crispy Kadayif, on an Oreo Biscuit Base, served with White Chocolate Ice Cream

TRADITIONAL STICKY TOFFEE PUDDING

With Apple Compote & Vanilla Ice Cream

SELECTION OF I.J. MELLIS ARTISAN CHEESE

With Homemade Chutney, Grapes & Selection of Crackers (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.