



THE FOX & WILLOW

LOW GLUTEN MENU

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WHILST YOU DECIDE

Smoked Almonds

(V/VEG/GF) £5.50

STARTERS

Salt & Pepper Calamari

With Wasabi Mayonnaise, Lime, Coriander & Mango Salsa (GFA) £8.95

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) £7.95

Cod & Crab Fritters

With a Sweet Chilli & Lime Mayonnaise & a Pickled Cucumber Relish (GF) £9.95

Thyme Baked Creamy Garlic Mushrooms

With a Parmesan Pangrattato, Pesto Oil & Herby Foccacia (GFA) £7.95

MAIN COURSES

Cajun Chicken

Breast of Cajun Spiced Chicken, served with Braised Rice, Seasonal Vegetables & a Light Coconut Curry Cream Sauce (GF) £16.95

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

10oz Ribeye Steak (GF)

£29.95

12oz Ribeye Steak (GF)

£34.95

8oz Fillet Steak (GF)

£37.95

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

Peanut Coconut Chicken Curry

Served with Basmati Rice, Prawn Crackers, topped with Chopped Peanuts, Chilli & Spring Onion (GF) £17.50

Crispy Skin On Chicken Breast

With Parmentier Potatoes, Buttered Root Vegetables, Carrot Puree & Thyme Jus (GF) £17.95

Bone In Beef Shin Bourguignon

In a Rich Red Wine Sauce, Pearl Onions, Mushrooms, Pancetta, served with Chive & Grain Mustard Mash & Seasonal Vegetables (GF) £18.95

Mixed Seafood Rendang Curry

Assiette of Seafood & Fresh Fish, in a Lemongrass, Coconut & Lightly Spiced Curry, served with Basmati Rice (GF) £22.95

Honey, Garlic & Sesame Salmon

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

SIDES

Indonesian Style Home Fries (GF) £6.50

With Spices, Chillies, Onion, Pepper, Cheddar Crumb, with Tandoori Sauce & Raita

Sweet Potato Fries (GF)

£3.95

House Salad (GF)

£3.95

Chive Mash (GF)

£3.95

Triple Cooked Chunky Chips (GF) £4.25

Skinny Fries (GF)

£4.50

Cajun Fries (GF)

£4.50

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