



THE FOX & WILLOW

LOW GLUTEN MENU

WHILST YOU DECIDE

Balsamic Onions
(GF) £4.95

STARTERS

Vegetable Fritto Misto

Zucchini & Asparagus in a Light Batter with Vegan Aioli,
Lemon & Herb Gremolata (V/VEG/GFA) £8.50

Whipped Ricotta, Spring Pea Puree, Truffle Honey & Asparagus Tempura Bruschetta

Toasted Sourdough with Fresh Parmesan & Watercress (GFA) £9.45

Chicken Liver Parfait

With Toasted Brioche, Pear & Apple Chutney,
Balsamic Dressing (GFA) £8.95

Lobster, Prawn, Avocado & Mango Cocktail

Crisp Gem Lettuce, Bloody Mary Marie Rose, Toasted
Brioche, Chives & Fresh Lemon (GFA) £16.95

Crispy Tempura

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

Chicken £9.50 // King Prawn £10.45 // Vegetable £8.45 // Chicken & King Prawn £10.95

Tuscan Minestrone Soup

With Orzo Pasta, San-Marzano Tomatoes, Basil,
Parmesan & Homemade Bread Roll (GFA) £7.25

Salt & Chilli Calamari

Mango Salsa, Wasabi Mayo, Chopped Red
Chilli & Fresh Lime (GFA) £10.25

Cioppino

Mixed Seafood Soup, Fired Up with Smoked Paprika, Fresh
Chilli, Herb Croutons & Plenty of Parmesan (GFA) £11.95

Fire Roasted Chilli, Garlic & King Prawn Pil-Pil

With Toasted Garlic & Herb Bread (GFA) £10.75

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

LOW GLUTEN MENU

MAIN COURSES

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) £20.45

Blackened Cajun Chicken

Breast of Cajun Spiced Chicken, served with Braised Rice, Seasonal Vegetables & Lightly Spiced Coconut Curry Sauce (GF) £18.25

Peanut Coconut Chicken Curry

Served with Basmati Rice, Prawn Crackers, Peanut Crumb, Spring Onion & Chilli (GF) £18.25

Halibut Bourguignon

Halibut Fillet Poached in Red Wine, on top of Creamed Spinach, with Chive Mash Potatoes, served with a Crispy Pancetta, Mushroom & Baby Onion Red Wine Sauce (GF) £27.95

Pan-Seared Salmon

Served with King Prawn Egg Fried Rice, Curried Mango Sauce & Stir Fry Vegetables (GF) £23.50

Staropramen Battered Fish & Chips

Battered Haddock, served with Triple Cooked Chips, Mushy Peas, Tartare Sauce, Frickles & Fresh Lemon (GFA) £18.95

STEAKS & GRILL

All of our Steaks are expertly hung by Wright Family Butchers of Girvan and served with Roasted Tomato, Grilled Garlic Mushroom & Triple Cooked Chips

Fillet (230g) (GF)
£39.95

Sirloin (285g) (GF)
£35.00

Ribeye (285g) (GF)
£35.00

GRILLHOUSE SPECIAL

Cote de Beouf - Ribeye on the Bone (500g) (GF)
£65.00

Sauces & Toppers...

Pink Peppercorn (GF) £3.95

Bearnaise (GF)

£3.95

Garlic Chive Butter (GF)

£3.95

Chilli Butter Garlic Prawns (GF)

£7.95

Diane (GF)

£3.95

Rosemary Jus (GF)

£3.95

½ Lobster Thermidor (GF)

£16.95

Blue Cheese Butter (GF)

£4.95

Pork Tomahawk

Bone in Ribeye Pork Chop, Sea Salt & Rosemary Potatoes, Candied Apple Puree, Rich Cider Cream Sauce (GF) £22.95

Lamb Tagine

Slow Cooked Moroccan Style Stew, on a Bed of Giant Cous Cous, Apricot & Fresh Herbs, Mint Yoghurt Dressing & Toasted Flatbread (GFA) £22.50

Chilli Sin Carne

Sweet Potato & Three Bean Chilli, served with Spiced Rice, Toasted Tortillas, Coriander & Salsa (V/VEG/GFA) £16.95

Chicken, Roasted Red Pepper & Onion Souvlaki Skewer

On Sticky Rice, Pickled Red Onion, Toasted Flatbread, Mango Salsa, Spiced Tomato Sauce (GFA) £19.95

Roasted Vegetable, Chickpea & Lentil Curry

With Apricot & Herb Giant Cous Cous, Vegan Mint Yoghurt & Chopped Coriander, served with Toasted Flatbread (V/VEG/GFA) £16.95

SIDES

Seasoned Fries (GF)

£4.75

Cajun Fries (GF)

£4.95

Truffle Mayo, Crispy Bacon & Parmesan

Triple Cooked Chips (GF)

£5.95

Sweet Potato Fries (GF)

£4.95

Triple Cooked Proper Chips (GF)

£4.95

Maple & Dukkah Topped Glazed

Chantenay Carrots (GF)

£6.95

Chive Mash (GF)

£5.50

House Salad (GF)

£6.95

Little Gem Lettuce, Mixed Leaves, Cucumber, Cherry Tomato, Fresh Red Onion, Pickled Red Onion, Balsamic, Pesto & Classic Vinaigrette

DESSERTS

Mango & Coconut Cheesecake

Mango Coulis, Fresh Raspberry & Coconut Ice Cream (GF/V) £8.50

Chocolate Brownie

With Mixed Berries & Raspberry Sorbet (V/GF) £8.50

Ice Cream & Sorbet Selection

3 Scoops of the Following Flavours £7.25

Ice Cream (GF): Vanilla // Raspberry Ripple // Crème Fraiche // Coconut // Strawberry // Chocolate

Sorbet (V/GF): Cherry // Ginger Beer // Lychee // Mango // Raspberry

Macgregor & Reid of Ayr's Newmarket Street Artisan Cheese Selection

(Please ask your server for today's selection)

Served with Homemade Chutney, Grapes, Truffled Honey & a selection of Crackers & Fruit Toasts (GFA) £9.95

Salted Caramel Mousse

With Crumbled Banana Bread, Glazed Banana, Roasted Hazelnuts, Vanilla Ice Cream (GF) £8.95

Madagascar Vanilla Pannacotta

With Strawberry Consommé, Pink Pepper Tuille, Poached Strawberries & Deluxe Strawberry Ice Cream (GF) £8.95

Rhubarb & Pear Crumble Sundae

With Vanilla Custard, Poached Rhubarb, Vanilla & Raspberry Ripple Ice Cream (GFA) £9.50