



THE FOX & WILLOW

LUNCH MENU

DRINKS

A SPRITZ TO START?

Rhubarb Hugo

Edinburgh Rhubarb & Ginger Gin, Elderflower Syrup, Mint, Lime, Soda, Prosecco £10.25

Seaside Spritz

Limoncello, Edinburgh Seaside Gin, Prosecco, Lemon & Sugar Syrup £10.25

Raspberry Ripple Spritz

Edinburgh Raspberry Gin, Monin Vanilla Syrup, Fresh Raspberries, Mint, Soda, Prosecco £10.25

FROM FALL TO FROST

2 Courses £21.95:

From: 5pm Sunday until 5:30pm Friday
Enjoy a 2 Course Menu, celebrating all of our current favourite flavours

STARTERS

Salt & Chilli Calamari

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

Thyme Baked Creamy Garlic Mushrooms

With a Parmesan & Fresh Herb Pangrattato, Pesto Oil & BBQ Charred Garlic Bread (VEG/GFA)

Chicken Liver Pate

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

Mildly Spiced Butternut Squash, Coconut & Chilli Soup

With White Bloomer (V/VEG/GFA)

Vintage Cheddar Rarebit on Toast

Tomato & Basil Relish with Dressed Watercress (VEG/GFA)

Caesar Salad

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

Add Chicken £2.00 // Add King Prawn £3.00

MAINS

Cajun Chicken Stuffed Crepes

Roasted Red Pepper & Onion, Lightly Spiced Tomato Creole Cream, Dressed Salad

Add Koffmans Fries £3.50

Wild Mushroom & Spinach Rigatoni

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

Homemade Smash Burger

Burger Patty, topped with BBQ Pulled Pork, in a Seeded Brioche Bun, with Garlic Mayo, Shredded Gem Lettuce, Sliced Tomato, Gherkin & Fries

Chicken Parm Pasta

Breast of Chicken, Coated in a Seasoned Parmesan Panko Crumb, served with Tomato & Basil Pappardelle

Staropramen Battered Fish Goujons

With Skinny Koffman Fries, Tartare Sauce, Charred Lemon & Curry Sauce (GFA)

Artisan Pizza

Pepperoni & Hot Honey: Tomato Sugo, Mozzarella, Basil

KFC: Korean Fried Chicken, Gochuyang, Chilli, Spring Onion, Sesame

BBQ Pulled Pork: Roasted Pineapple & Beef Fat Onions on a Hickory BBQ Sauce Base

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, and we will advise where appropriate. Dishes marked GFA need to be adapted to make them so.

V - Vegan; Veg - Vegetarian; GF - Gluten Free; GFA - Gluten Free if Adapted.

SHARERS

Homemade Brioche Tear & Share

Finished with Melted Butter & Blackthorn of Ayr Sea Salt, served with a San Marzano Marinara Sauce & Herb Oil £9.95

The Fox Mezze Platter (for 2 to share)

Chicken Liver Pate, KFC, Spring Roll, Mixed Tempura with Chutney, BBQ Charred Corn on the Cob, Garlic Mayonnaise, Sweet Chilli, Lemongrass Teriyaki & Toasted Garlic Bread £26.95

STARTERS

Pulled Pork & Asian Vegetable Spring Roll

On Hoi Sin Asian Slaw, Spring Onion, Sesame & Charred Lime £10.95

Mildly Spiced Butternut Squash, Coconut & Chilli Soup

With White Bloomer (V/VEG/GFA) £7.95

Vintage Cheddar Rarebit on Toast

Tomato & Basil Relish with Dressed Watercress (VEG/GFA) £9.25

Chicken Liver Pate

With Isle of Arran Plum & Apple Chutney, Toasted White Bloomer (GFA) £9.95

Tempura Selection

Classic Chicken or King Prawn served with Sweet Chilli & Oriental Dressing (GFA) £9.95 / £10.95

Monkfish Tempura Satay Mayonnaise, Carrot, Roasted Peanut & Cucumber Salad (GFA) £12.95

Vegetable Fritto Misto with Sweet Chilli & Garlic Mayonnaise, with Lemon Gremolata (VEG/GF) £9.25

Salt & Chilli Calamari

With Cucumber Slaw, Lemon Garlic Aioli, Chopped Red Chilli & Fresh Lime (GFA) £10.95

KFC

Korean Fried Chicken £10.25

Korean Fried Breaded King Prawns £11.95

Vegan Korean Fried Cauliflower (V/VEG/GFA) £9.25

Coal BBQ Charred Corn on the Cob

Kombu Seasoning, Chilli Butter, Parmesan (VEG/GF) £9.25

Thyme Baked Creamy Garlic Mushrooms

With a Parmesan & Fresh Herb Pangrattato, Pesto Oil & BBQ Charred Garlic Bread (VEG/GFA) £9.95

Sliders

2 Mini Burgers choose from either:

Crispy Chicken Slider with Crisp Bacon & Ranch Dressing, Jalapeño £9.95

Steakhouse Burger Slider with Red Onion Chutney, Vintage Cheddar, Pulled Pork, Pickles £10.95

MAINS

Bang-Bang Tandoori Salad

Battered King Prawns or Chicken coated in a Creamy Hot Sauce, served on a Crushed Peanut, Pickled Red Onion & Watermelon Salad, with Little Gem, Fresh Lime, Chilli & Spring Onion (GFA)
Chicken £19.95 // King Prawn £20.95

Staropramen Battered Fish & Chips

Battered Haddock, served with Triple Cooked Chips, Mushy Peas, Tartare Sauce & Fresh Lemon (GFA) £18.95
Add Curry Sauce £2.00

Peanut Coconut Chicken Curry

Served with Basmati Rice, Prawn Crackers, Peanut Crumb, Spring Onion & Chilli (GF) £19.95

Cajun Chicken

Breast of Cajun Spiced Chicken, served with Braised Rice, Seasonal Vegetables & Lightly Spiced Coconut Curry Sauce (GF) £19.95

Steak, Guinness & Sausage Pie

Topped with Crisp Puff Pastry, served with Creamy Mash & Seasonal Vegetables £19.95

GRILL

Fillet (230g) (GF) £39.95

Sirloin (285g) (GF) £36.95

Ribeye (285g) (GF) £36.95

Expertly hung by Wright Family Butchers of Girvan and served with Roasted Tomato, Grilled Garlic Mushrooms & Triple Cooked Chips (GF)

Selection of Sauces... £3.95 each

Pink Peppercorn (GF), Diane (GF), Bearnaise (GF), Rosemary Jus (GF), Garlic Chive Butter (GF)

Hamburger Deluxe

Double Beef Patty topped with Pulled Pork, Beef Fat Onions, BBQ Gravy, Vintage Cheddar, Burger Sauce, Gem Lettuce, Beef Tomato, Pickles & Koffman Fries £19.95

Jerk Spiced BBQ Chicken Burger

Red Cabbage Slaw, Mango Salsa, Dill Pickles, Satay Mayonnaise served in a Toasted Seeded Brioche Bun with Koffman Fries £18.95

Venison Bourguignon Pie

Slow Cooked Venison, encased in Homemade Short Crust Pastry, with Baby Onions, Crispy Bacon, Button Mushrooms served with Buttery Chive Mash, Winter Vegetables & a Juniper & Rosemary Jus £22.95

Boneless Pork Chop

Served on Chorizo & Potato Hash, with a Fried Hens Egg & an Apple Cider Cream Sauce (GF) £23.25

Chicken Schwarma Skewer

Served with Basmati Rice, Charred Lime, Mint Yoghurt, Pickled Red Onions, Tandoori Sauce & a Khobez Flatbread (GFA) £20.95

Trio of Locally Sourced Seafood

Served with Herby Parmentier Potatoes, Tenderstem Broccoli & a Smoked Bacon Butter Sauce (GFA) £29.95

Lamb Tagine

Slow Cooked Moroccan Style Stew, on a Bed of Giant Cous Cous, Apricot & Fresh Herbs, Mint Yoghurt Dressing & Toasted Flatbread (GFA) £23.95

Beef Wellington

Fillet of Beef, wrapped in Parma Ham, Duxelle Mushrooms and Encased in All Butter Puff Pastry, served with Creamy Chive Mash, Tenderstem Broccoli, Baby Carrots & Rosemary Red Wine Jus £38.95

Crispy Skin On Breast Of Chicken

Served with Bombay Potatoes, Wilted Spinach, Rendang Sauce & Mint Yoghurt (GF) £20.50

Grilled Seabass Fillets

Served on a Chorizo, Smoked Paprika & Chickpea Stew, Garlic Roasted Tenderstem Broccoli, Parmesan & Green Herb Oil (GF) £22.95

Sizzling Fajita Skillet

Served with Flour Tortillas, Red Pepper Salsa, Sour Cream, Cheddar & Avocado Guacamole (GFA)

Chicken £19.95 // King Prawn £21.50

Vegetable (V/VEG) £18.95

Chicken & King Prawn £20.95

Monkfish & King Prawn Rendang Curry

In a Ginger, Coconut, Chilli, Cinnamon & Garlic Curry, with Basmati Rice, Poppadoms, Coriander, Pickled Red Onions & Chillies (GF) £26.95

Why not try our Vegan Cauliflower & Chickpea version instead? (V/VEG/GF) £18.95

THE BUTCHER'S BLOCK

(SERVES 2)

Beef Wellington, Ribeye & Fillet Steak

Served with Roasted Tomatoes, Grilled Garlic Mushrooms, Triple Cooked Chips and 2 Sauces of your choice (GF) £85.00

Cajun Chicken Rigatoni

Mildly Spiced San-Marzano Tomato Sauce, with Red Pepper & Onion, served with Parmesan & Toasted Garlic Bread £18.95

Rich Chianti Braised Pork Ragù Pappardelle

Pulled Pork, in a Rich Red Wine & San Marzano Tomato Sauce, finished with Fresh Basil, Buttttered Pasta & Freshly Grated Parmesan £19.95

SIDES

Corn Ribs (VEG/GF)

With Chipotle Mayo Dip

Sweet Potato Fries (V/VEG/GF)

House Salad (V/VEG/GF)

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

£6.95 Koffman Fries (V/VEG/GF)

£4.95 Cajun Spiced Koffman Fries (V/VEG/GF)

£5.50 Creamed Chive Mash (VEG/GF)

£7.50 Bombay Style Potatoes (V/VEG/GF)

Parmentier Potatoes, Spring Onion, Chilli, Onions & Peppers, Combined With Indian Spices

£4.95 Truffle Mayo, Crispy Bacon & Parmesan

£4.95 Triple Cooked Chips (VEG/GF)

£5.25 Salt & Vinegar Seasoned Onion Rings (VEG)

£7.50 Indonesian Fries (V/VEG/GF)

Sauted Skinny Fries, With Onions & Peppers, Topped With Rendang Sauce & Mint Yoghurt, Spring Onion & Chilli

HANDHELDS

AVAILABLE:
Monday - Sunday 12-4.30pm

All of our Handhelds are served with Dressed Salad & Seasoned Crisps

Sweet Chilli Chicken & Roasted Red Pepper Ciabatta

With Melted Cheddar & Sweet Chilli Sauce (GFA) £12.95

The Fox Club

Triple Decked Toasted Thick Cut Bread, with Herb Roasted Chicken, Crispy Bacon, Melted Brie, Sliced Beef Tomato, Little Gem Lettuce & Mustard Mayo (GFA) £14.95
Add Fried Egg £1.95

Fish Finger & Chip Butty

In Toasted White Bloomer, Haddock Goujons & Triple Cooked Chips, with Tartare Sauce, Bloody Mary Ketchup, Pickles & Freshly Grated Parmesan (GFA) £14.95

Jerk Spiced BBQ Chicken Parm Ciabatta

Red Cabbage Slaw, Mango Salsa, Satay Mayonnaise, Pickles, topped with Melted Mozzarella £14.95

Cajun Burrito

Vegan (V/VEG) £14.95 // Pulled Chicken £16.95
With Spicy Rice, Guacamole, Grated Cheddar, Red Peppers, Mango Salsa

Caesar Wrap

With Little Gem, Parmesan, Croutons & Caesar Dressing (VEG) £8.95
Add Chicken £3.25 // or King Prawn £4.50

Add Fries or a Cup of Soup

to any of the above Handhelds £4.00

DESSERTS

Burnt Basque Vanilla Cheesecake

With Caramelised Orange, Ginger Crumb, Gingerbread Ice Cream (VEG) £8.95

Apple & Pear Crumble

With Vanilla Custard & Arran Dairy Ice Cream (VEG) £8.95

Traditional Sticky Toffee Pudding

With Butterscotch Sauce, Vanilla Bean Ice Cream & Honeycomb (VEG) £8.95

Caramelised Banana Ice Cream Parfait Sandwich

Banana Parfait sandwiched between Genoise Sponge, served with Whipped Peanut Butter, Toffee Popcorn, Caramelised Banana, Banana & Vanilla Milkshake (VEG) £9.50

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) £9.25

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) £8.95

Chocolate Fondant

Baked Chocolate Sponge with Liquid Chocolate Centre served with Raspberry Sorbet & Fresh Raspberries (VEG) (Please allow 10mins to cook) £9.50

McGregor & 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 (VEG/GFA) £11.95

Ice Cream & Sorbet Selection

3 Scoops of the Following Flavours £7.25

Ice Cream (VEG/GF): Vanilla // Raspberry Ripple

// Coconut // Strawberry // Chocolate

Sorbet (V/GF): Cherry // Mango // Raspberry

Vegan Mango & Coconut Cheesecake

With Passion Fruit Coulis (V) £8.95

Vegan Trillionaire Tart

Served with Cherry Sorbet (V) £8.95

Vegan Chocolate Brownie

Served with Fresh Raspberries & Raspberry Sorbet (V) £8.95