



THE FOX & WILLOW

THE ROASTS
EVERY SUNDAY 12-9PM

2 COURSES £27.95
3 COURSES £34.50



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CLASSIC SUNDAY ROAST MENU

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LIMITED AVAILABILITY, ONCE THEY'RE GONE, THEY'RE GONE

STARTERS

HOMEMADE YORKSHIRE PUDDING

Stuffed with Pulled Short Rib & Brisket, Pickled Red Onion, Fresh Chives, Truffle Mayo & Smoked Cheddar Glaze, with Dressed Watercress

PRAWN, CRAYFISH & APPLE COCKTAIL

With a Basil Bloody Mary Marie Rose, Gem Lettuce, Cherry Tomatoes, Buttered Brown Bloomer & Fresh Lemon

ROASTED CAULIFLOWER &

CHARRED LEEK SOUP

With Hazelnut Crumb, Truffle Oil & Fresh Chives

THE ROASTS

48 HOUR ROSEMARY & THYME MARINATED ROAST SIRLOIN OF BEEF

With Creamy Mash, Beef Tallow Roast Potatoes, Roasted Seasonal Roots, Maple Glazed Carrots, Tenderstem Broccoli, Rich Red Wine Gravy & Unlimited Yorkshire Puddings (£3 Supplement)

CELERIAC SCHNITZEL

Roasted Celeriac Steak, with a Thyme & Vegetarian Parmesan Crumb, Seasonal Vegetables & a Wild Mushroom Sauce

HONEY & MUSTARD GLAZED ROAST GAMMON

Served with Dauphinoise Potatoes, Cauliflower Cheese, Seasonal Vegetables, Chunky Apple Sauce & Grain Mustard Jus & Unlimited Yorkshire Puddings

THE BUTCHERS CARVERY

Rosemary & Thyme Marinated Roast Sirloin of Beef, Honey & Mustard Glazed Roast Gammon, Lemon & Pepper Seasoned Roast Chicken Breast, with Creamy Mash, Roasted Roots, Beef Tallow Roast Potatoes, served with a Rich Red Wine Gravy, & Homemade Yorkshire Puddings (£5 Supplement)

ON THE SIDE

Indonesian Style Home Fries (GF)

£6.50

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

Onion Rings

£4.95

Seasoned Fries (GF)

£4.25

Cajun Spiced Fries (GF)

£4.25

Creamed Potatoes (GF)

£4.25

House Salad (GFA)

£4.25

BRITISH PUDDINGS

Every week, we will alternate on the flavours of Classic British Desserts.

THIS WEEK'S CHOICES:

BRAMLEY APPLE & BRAMBLE CRUMBLE

With a Crispy Oatmeal Crumble Topping, served with Proper Vanilla Custard & White Chocolate Ice Cream

BLACKFOREST TRIFLE

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

ETON MESS

Crisp Meringue, Sweetened Cream, Fresh Raspberries, Raspberry Puree & Raspberry Sorbet