



**THE FOX & WILLOW**

**THE ROASTS**  
EVERY SUNDAY 12-9PM

**2 COURSES £27.95**  
**3 COURSES £34.50**



THE FOX & WILLOW

# CLASSIC SUNDAY ROAST MENU

2 COURSES £27.95 // 3 COURSES £34.50

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

## STARTERS

### HOMEMADE STUFFED YORKSHIRE PUDDING

Stuffed With Pulled Pork Shoulder, Blue Murder & Beef Fat Onions, With A Chive Red Wine Gravy Dip

### ROASTED CAULIFLOWER & CHARRED LEEK SOUP

With Hazelnut Crumb, Truffle Oil & Fresh Chives

### PRAWN, CRAYFISH & APPLE COCKTAIL

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

## 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)

### HONEY & MUSTARD GLAZED GAMMON JOINT

With Seasonal Vegetables, Beef Tallow Roast Potatoes, Creamy Mash & Yorkshire Pudding

### VEGGIE TOAD IN THE HOLE

Vegetarian Sausages, Baked in a Homemade Yorkshire Pudding, with Carrot Puree, Burnt Onion Gravy & Herb Roasted Potatoes

## THE BUTCHERS CARVERY

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

## ON THE SIDE

Seasoned Fries (GF)	£4.75	Triple Cooked Proper Chips (GF)	£4.95	Chive Mash (GF)	£5.50
Cajun Fries (GF)	£4.95	Parmesan Dusted Onion Rings	£4.95	House Salad (GF)	£6.95
Truffle Mayo, Crispy Bacon & Parmesan Triple Cooked Chips (GF)	£5.95	BBQ Short Rib Mac & Cheese	£6.95	Little Gem Lettuce, Mixed Leaves, Cucumber, Cherry Tomato, Fresh Red Onion, Pickled Red Onion, Balsamic, Pesto & Classic Vinaigrette	
Sweet Potato Fries (GF)	£4.95	Maple & Dukkah Topped Glazed Chantenay Carrots (GF)	£6.95		

## BRITISH PUDDINGS

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

### THIS WEEK'S CHOICES:

#### NUTELLA & DULCHE DE LECHE COOKIE DOUGH SKILLET

Served with Chocolate Maple Sauce & Vanilla Ice Cream

#### COCONUT & LIME PANNACOTTA

Caramelised Pineapple, Crisp Coconut Tuile Biscuit with Lychee Sorbet (GFA)

#### APPLE, RAISIN & CINNAMON CRUMBLE

With Proper Vanilla Custard & Vanilla Ice Cream

#### LEMON POSSET

With a Limoncello & Ginger Crumble, Ginger Beer Sorbet (GFA)