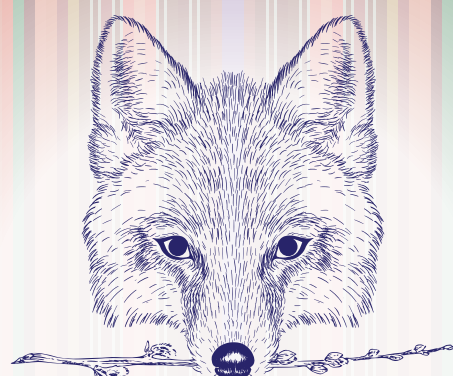




THE FOX & WILLOW

- THANK FOX IT'S FRIDAY -

Every Friday 6-9:30pm
2 Courses & Cocktail £29.95



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COCKTAILS

Seabreeze

Coconut Rum, Blue Curaçao,
Lime, Sugars, Pineapple Juice

Limoncello Spritz

Limoncello, Prosecco,
Sparkling Water, Lemon Juice

Strawberry Daquiri

Havana 3y/o, Lime, Sugars,
Strawberry Puree

Solero

Mango, Passionfruit, Orange,
Pineapple, Vodka, Sugar

125ml Glass of White, Red or Rosé Wine

Bottle of Corona or Peroni

STARTERS

Chef's Soup Selection

Served with Freshly Baked Bloomer (GFA/VEG)

Goats Cheese Bon Bons

With Beetroot Carpaccio, Rockette Salad, Basil Cream (VEG)

Chicken Liver Pate

With Toasted Garlic Bread, Mixed Leaves & Homemade Chutney

Chana Tikka

Indian Chickpea Patties, spiced with Chat Masala, Cumin & Ginger,
served with Kuchuber Salad & House Made Mango Chutney (V)

Teriyaki Beef Spring Rolls

Marinated Pulled Brisket, with Crunchy Asian Slaw, Pineapple,
Fresh Chilli, Lime served with a Sesame & Teriyaki Dip

MAIN COURSES

Traditional Steak & Ale Pie

Crisp Puff Pastry, Creamed Potatoes,
Seasonal Vegetables & Rich Gravy

IPA Battered Haddock

Served with Chunky Chips, Tartare Sauce,
Mushy Peas & Charred Lemon (GFA)

Hamburger Deluxe

Double Beef Smashed Patty, Monterey Jack Cheddar,
BBQ Sauce, Confit Onion Rings & Peppercorn Sauce

Cajun Chicken Pasta

In a creamy Sun-blushed Tomato & Herb Sauce,
served with Toasted Garlic Bread

Peanut Butter Chicken Curry

Served with Braised Rice, Prawn Crackers,
Spring Onion & Fresh Chilli

Sweet Potato, Red Bean & Pumpkin Seed Chilli

With Chipotle, Garlic & San Marzano Tomatoes,
served with Wild Rice & Tortillas (GF)

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