

## WHILST YOU WAIT...

MIXED OLIVES £3.50  
FETA CHEESE, SUN-BLUSHED TOMATOES (GF/VV)

3 CUMBRAE OYSTERS £10.95  
SERVED WITH BEE'S KNEE'S COCKTAIL  
(GIN, LEMON, HONEY, CUCUMBER & MINT) (GF/VV)

ARTISAN RUSTIC BREADS (SERVES 2 MIN) £3.95  
WITH OLIVE OIL & BALSAMIC DRESSING

## STARTERS

CHEF'S HOMEMADE SOUP  
SERVED WITH FRESH SOURDOUGH (GF/VV)

CARAMELISED PINEAPPLE & PRAWN PAKORA  
WITH SPICED ONIONS, LIME & CORIANDER CHUTNEY

LIGHTLY CURRIED SCALLOPS (£3 SUPPLEMENT)  
WITH PARSNIP PUREE & MAPLE BACON

CHICKEN LIVER PÂTÉ  
ACCOMPANIED WITH FRUIT CHUTNEY, FINE HERB SALAD &  
TOASTED SOURDOUGH (GF)

HAGGIS & PICKLED TURNIP BON BONS  
WHOLEGRAIN MUSTARD CRÈME FRAICHE &  
WHISKY MARMALADE

MONKFISH CHEEK & SMOKED HADDOCK  
POTATO CAKE  
WITH HERB AIOILI, CRISPY KALE & A POACHED EGG

BUFFALO CAULIFLOWER  
IN HOT SAUCE, WITH BLUE CHEESE & CHIMICHURRI (GF/VV)

HOUSE-SMOKED STICKY PORK BELLY RIBS  
WITH SWEET & SOUR COLESLAW & SPICES

## CUMBRAE OYSTERS

FROM THE FOLLOWING CHOICES:-

AU NATURAL (£3 SUPPLEMENT)  
CRUSHED ICE, ROCK SALT, SHALLOT, TOBASCO (GF)

ROCKERFELLER (£4 SUPPLEMENT)  
GRILLED, SPINACH, GARLIC, BUTTER, LEMON (GF)

CATCH 22 (£5 SUPPLEMENT)  
BAKED, WHITE CRAB MEAT, ASPARAGUS, HOLLANDAISE (GF)

FOOD ALLERGENS & INTOLERANCES:

OUR PRODUCTS ARE MADE WITH INGREDIENTS THAT CONTAIN  
ALLERGENS. PLEASE SPEAK TO A MEMBER OF OUR STAFF ABOUT  
YOUR REQUIREMENTS BEFORE ORDERING.

VEGETARIAN & VEGAN MENU AVAILABLE ON REQUEST

IF YOU'RE UNABLE TO FIND ONE OF YOUR FAVOURITE DISHES,  
PLEASE CHALLENGE OUR CHEFS, IF WE HAVE THE INGREDIENTS,  
WE WILL BE DELIGHTED TO MAKE IT FOR YOU

# XXII

## SUNDAY SLOUCH

2 COURSES £15.95 3 COURSES £19.95

## MAIN COURSES

### SALADS

BANG BANG TANDOORI PRAWN  
IN A CREAMY HOT SAUCE & CHOPPED PEANUT SALAD (GF)

HOUSE SMOKED PORK BELLY  
ASIAN RAMEN SALAD, WITH CRUNCHY NOODLES, AVOCADO,  
SPRING ONIONS & SOY DRESSING

BLACK & BLUE STEAK SALAD (£5 SUPPLEMENT)  
PEPPERED RUMP STEAK, WITH BLUE MURDER CHEESE,  
ROMAINE LETTUCE & CAESAR DRESSING (GF)

SKEWERS ALL SERVED WITH GIANT COUS COUS, SPRING  
ONION, SOUR CREAM, DRESSED SALAD & FLATBREADS

SOUVLAKI VEGETABLE  
TANGY TOMATO & CHILLI GLAZE (GF/VV)

KING PRAWN & MONKFISH (£6 SUPPLEMENT)  
LIGHTLY CURRIED COCONUT CREAM (GF)

SOUVLAKI CHICKEN  
TANGY TOMATO & CHILLI GLAZE (GF)

STEAKS PROUD MEMBERS OF THE SCOTTISH BEEF CLUB,  
LOCALLY SOURCED FROM OUR BUTCHER AT SORN MAINS FARM

6OZ FILLET STEAK (£10 SUPPLEMENT)  
SERVED WITH GRILLED TOMATO, MUSHROOM, CHUNKY CHIPS,  
WATERCRESS

8OZ RIBEYE STEAK (£8 SUPPLEMENT)  
SERVED WITH GRILLED TOMATO, MUSHROOM, CHUNKY CHIPS,  
WATERCRESS

STEAK SAUCES £2.50  
SMOKED MEAT GRAVY :: BLUE CHEESE :: WHISKY & MUSTARD ::  
GARLIC & MIXED HERB BUTTER :: PEPPERCORN

LAMB WELLINGTON (£8 SUPPLEMENT)  
LAMB FILLET, WRAPPED IN MUSHROOM DUXELLE, PARMA HAM &  
MINT PESTO, ENCASED IN PUFF PASTRY, SERVED WITH SEASONAL  
VEGETABLES & DAUPHINOISE POTATOES



### LARGE PLATES

ROAST SIRLOIN OF BEEF  
SERVED WITH HOMEMADE YORKSHIRE PUDDING, SEASONAL  
VEGETABLES & RED WINE JUS

TRADITIONAL STEAK & ALE PIE  
SERVED WITH CRISP PUFF PASTRY, CREAMED POTATOES &  
SEASONAL VEGETABLES

CLASSIC STEAKBURGER  
DOUBLE PATTY, WITH MELTED CHEESE, SHREDDED ICEBERG,  
DILL PICKLES & OUR HOMEMADE BURGER SAUCE (GF)

ADD BACON £1 :: ONION RINGS £1 :: PULLED PORK £2.50 :: PULLED  
BEEF BRISKET £2.50

LANGOUSTINE & CRAB MACARONI CHEESE  
(£3 SUPPLEMENT)  
WITH CRISP PARMA HAM & HOMEMADE BREADSTICKS

TRADITIONAL FISH & CHIPS  
WITH MUSHY PEAS, CHUNKY CHIPS, & FRESH LEMON  
(SERVED BATTERED OR BREADED)

PORK KIEV  
STUFFED WITH BRIE, CHILLI JAM & HERB BUTTER, SERVED WITH  
CRISPY ROASTED POTATOES & RED WINE JUS

CAJUN SPICED CHICKEN BREAST  
SERVED WITH A SWEET POTATO & BLACK BEAN CHILLI, BRAISED  
CREOLE RICE (GF)

### SIDE ORDERS

PARMESAN COATED ONION RINGS £2.95  
TRUFFLED CAULIFLOWER CHEESE GRATIN £3.25

MACARONI CHEESE £3.25  
- ADD MUSHROOM & BACON £1.50  
- ADD LANGOUSTINE & CRAB £4.95

SEASONED FRIES - £2.95  
- ADD CAJUN SEASONING  
- ADD BACON & CHEESE SAUCE - ADD £1  
- ADD TRUFFLE & PARMESAN

CHUNKY CHIPS £3.25  
CAESAR SALAD - £3.25  
DRESSED SALAD & FRENCH DRESSING £3.25  
SAUTEED GREEN BEANS & PANCETTA £3.25  
BAKED POTATO WITH GARLIC & FRESH  
HERB BUTTER £3.95

## DESSERT MENU

WINTER BERRY TRIFLE  
HOMEMADE LIMONCELLO JELLY, TORN SPONGE, ELDER-  
FLOWER, & WHITE CHOCOLATE

STICKY TOFFEE APPLE TART TATIN  
WITH TOFFEE APPLE SAUCE & CLOTTED CREAM ICE  
CREAM

CHOCOLATE & COCONUT DIPPED BANANA SPLIT  
SERVED WITH SALTED CARAMEL ICE CREAM & MINI  
DOUGHNUT (GF)

THE FOX GRILL CHEESEBOARD  
BLUE MURDER, DRAMONA IRISH CHEDDAR, BRIE DE  
MEUX,  
& GOATS CHEESE WITH CRACKERS, CHUTNEY & QUINCE  
(GF)

APPLE CRUMBLE PARFAIT  
SERVED WITH MINI TOFFEE APPLES & CINNAMON  
CRUNCH

BANANA & CHOCOLATE SPHERE  
MILK CHOCOLATE SPHERE FILLED WITH A RICH CARAMEL  
MOUSSE,  
CARAMELISED BANANA, MILLIONAIRES SHORTBREAD ICE  
CREAM & BANANA BREAD CRUMB

PASSION FRUIT SWISS ROLL  
WITH AN ORANGE DRIZZLE GLAZE & TONKA BEAN ICE  
CREAM ICE CREAM SELECTION

3 SCOOPS OF MIXED FLAVOURS FROM THE FOLLOWING:-  
VANILLA, CHOCOLATE, STRAWBERRY, RASPBERRY RIPPLE,  
PRALINE, SALTED CARAMEL, RASPBERRY SORBET, RHU-  
BARB SORBET, BOUNTY, CLOTTED CREAM

## DESSERT COCKTAILS

AFTER EIGHT MARTINI  
CRÈME DE CACOA, BAILEYS, CRÈME DE MENTHE £5.95  
BANOFFEE PIE  
BACARDI, CRÈME DE BANANE, CARAMEL SYRUP, MILK,  
SUGARS, OLD SCHOOL SQUOOSHY CREAM £5.95

PEANUT BUTTER & JELLY  
FRANGELICO, BAILEYS, CREAM, MILK, SUGARS, CRÈME DE  
FRAISE £5.95