

WHILST YOU WAIT...

ANCHOVY STUFFED MANZANILLA OLIVES £3.50
SERVED WITH HERB AIOLI (GF/VV)

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

3 CARLINGFORD OYSTERS £10.95
SERVED WITH A GLASS OF PESCARA LIGHTLY SPARKLING
WINE (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

SEARED SCOTTISH SCALLOPS (£3 SUPPLEMENT)
WITH HOUSEMADE CHORIZO SAUSAGE, ROMESCO SAUCE &
WILD GARLIC

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 AIOLI, 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

3 CARLINGFORD 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 YOUR 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 HOUSEMADE 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)

SLOW COOKED BEEF RAGU
IN A RICH TOMATO & RED WINE SAUCE

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

THE SUNDAY BRUNCH

£27.50 PER PERSON - UNLIMITED FOOD & 4 DRINKS

LIGHT BREAKFAST
LINK SAUSAGE, BACON, POTATO SCONE, MUSHROOM, ROAST TOMATO,
TOAST & EGGS YOUR WAY

VEGETARIAN BREAKFAST
POTATO SCONE, PANCAKE, MUSHROOM, ROAST TOMATO, BEANS, &
EGGS YOUR WAY

THE FOX EGGS BENEDICT
TOASTED MUFFIN, LIGHT CHEESE SAUCE SERVED WITH CRISPY BACON

PULLED BRISKET BUBBLE & SQUEAK CAKE
OOZY POACHEFD EGG, BEARNAISE SAUCE

HOT CHICKEN SLIDER
SRIRACHA MAYO, SLAW & PICKLES

FRENCH TOAST
THICK CUT FRENCH TOAST SERVED WITH EITHER :-
CARAMELISED BANANA & VANILLA WHIPPED CREAM OR CUMBERLAND
SAUSAGE, CRISPY BACON, ROASTED CHERRY TOMATOES

CREAMY LANGOUSTINE RICE
SERVED WITH SWEETCORN, BELL PEPPERS & JALAPENOS

AVOCADO CAPRESE TOASTS
SMASHED AVOCADO, MOZZARELLA, TOMATO & BALSAMIC

SCOTTISH PANCAKES
CRISPY BACON, FRIED EGG & MAPLE SYRUP

SWEET POATATO HASH
HOUSEMADE CHORIZO, ONION, RED PEPPER

SMOKED SALMON, GOATS CHEESE & CHIVE SCRAMBLED
EGGS - ON THICK CUT TOAST

DRINK OPTIONS

125ML GLASS OF HOUSE WHITE/RED/ROSE WINE

DRAUGHT— FOSTERS/CALEDONIAN 80/-CIDER

BOTTLE COKE/DIET COKE/IRN BRU/DIET IRN BRU/
SPRITE/FANTA ORANGE

THE XXII BLOODY MARY
VODKA, TOMATO, MISO, LEMON & SPICE

THE MIMOSA
FIZZ & FRESH ORANGE

BOTTLE OF STILL/SPARKLING WATER

THE BEES KNEES
BEEFEATER GIN, APPLE JUICE, LIME, HONEY

FROSE
STRAWBERRY GIN, SUGAR, LEMON, ROSE WINE, FROZEN

LEMON FIZZ
LIMONCELLO, FIZZ