

NO.22 RESTAURANT

-AT THE FOX & WILLOW-

THE CHATEAUBRIAND EXPERIENCE

A LA CARTE MENU AVAILABLE ALL NIGHT

EVERY TUESDAY & THURSDAY 5PM-9.30PM // £50 FOR 2 PEOPLE

CHATEAUBRIAND

FOR 2

PLEASE SELECT 2 SAUCES & 2 SIDES
TO ACCOMPANY YOUR CHATEAU

SELECT YOUR WINE

CHOOSE A BOTTLE OF RED OR
WHITE WINE FROM BELOW

SAUCES

SMOKED MEAT GRAVY

BLUE CHEESE SAUCE

WHISKY & MUSTARD SAUCE

GARLIC & MIXED HERB BUTTER

PEPPERCORN SAUCE

SIDES

PARMESAN COATED ONION RINGS

TRUFFLED CAULIFLOWER CHEESE

BAKED POTATO WITH GARLIC & HERB BUTTER

MACARONI CHEESE

-ADD MUSHROOM & BACON £1.95

-ADD PULLED BEEF BRISKET £2.95

SAUTED GREEN BEANS & PANCETTA

DRESSED SALAD

CAESAR SALAD

SEASONED SKINNY FRIES

-ADD CAJUN SPICE

TOPS

GARLIC & HERB KING PRAWNS £4.95

QUEEBNIE SCALLOPS £4.95

EXTRA SIDE £2

EXTRA SAUCE £2

WHITE

PINOT GRIGIO, *CASTLEFORTE, ITALY*

DRY & FRUITY, WITH A PUNCH OF CITRUS GRAPE-FRUIT, FOLLOWED BY HERBAL NOTES OF SAGE. FRESH & INTENSE FINISH

RED

MALBEC, *GOYENECHEA, ARGENTINA*

GOOD FRUIT WITH RICH FLAVOURS, COMBINE WITH THE TANNINS TO PRODUCE A WELL STRUCTURED WINE

WINE UPGRADE

£10 PER BOTTLE

WHITE

ALBARINO, *SANTIAGO RUIZ BODEGAS, SPAIN*

A BLEND OF ALBARINO & VARIOUS GRAPES, PEACHES, CUSTARD APPLE & NOTES OF MINT

RED

SHIRAZ, CHOCOLATE BOX, AUSTRALIA

STRONG AROMAS OF COFFEE, CHOCOLATE, BLACKBERRIES & SPICE. A LONG SILKY SMOOTH FINISH.