

XXII

SMALL PLATES

SET MENU 1

STARTERS

SOUP DU JOUR

FRESHLY BAKED BREAD & LIGHTLY SALTED BUTTER

CHICKEN LIVER PATE

FINE HERB SALAD, APPLE & SULTANA JAM, TOASTED WHITE BLOO MER

FRESH CHICKPEA HUMMUS

WITH HOMEMADE TORTILLA CHIPS

CRISPY CHICKEN & VEGETABLE TEMPURA

WITH SWEET CHILLI & LEMONGRASS TERIYAKI DIPPING SAUCE

SALT BAKED BEETROOT & BLUE MURDER CHEESE

WITH TORN BREAD CROUTONS & CAPER AND HONEY WINTER SALAD

LARGE PLATES

CAJUN CHICKEN

HERB RICE, SEASONAL VEGETABLES, LIGHTLY CURRIED CREAM SAUCE

OVEN BAKED LASAGNE

WITH SUN BLUSHED TOMATOES, PEPPERONI, RICOTTA, SERVED WITH GARLIC BREAD AND DRESSED SALAD

CRISPY TANDOORI PRAWN SALAD

WITH CREAMY HOT SAUCE & CHOPPED PEANUT SALAD

BAKED MAC N' CHEESE

WITH CHICKEN, BACON & MUSHROOM, TOPPED WITH HOMEMADE CHEESE AND HERB BREADCRUMB

RIBEYE STEAK

WITH GARLIC CREAMED POTATOES, SEASONAL VEG & A PINK PEPPERCORN SAUCE
(£5 SUPPLEMENT)

DESSERTS

STICKY TOFFEE TART TATIN

WITH CLOTTED CREAM ICE CREAM, BUTTERSCOTCH SAUCE & MAPLE SYRUP BISCUIT

SALTED CARAMEL CHEESECAKE

WITH HOUSE MADE TOFFEE CRISP, CANDIED PECANS, DOUGHNUT AND PEANUT BUTTER ICE CREAM

BAKED BLACKBERRY & CUSTARD TART

WITH TOASTED COCONUT & WHITE CHOCOLATE CORNFLAKE ICE CREAM

2 COURSES £16.95 3 COURSES £21.50

XXII

SMALL PLATES

SET MENU 2

CHICKEN LIVER PATE

FINE HERB SALAD, APPLE & SULTANA JAM, TOASTED WHITE BLOOMER

SAN-FRANCISCO STYLE CIOPPINO(GF)

AN ITALIAN/AMERICAN FISH STEW COME SOUP WITH SMOKED PAPRIKA, CHILLI, WHITE WINE & TOMATO, & FRESH SOURDOUGH

NO.22 SHORT RIB BUBBLE AND SQUEAK CAKE

TOPPED WITH AN OOZY POACHED EGG, CRISPY ONIONS & BERNAISE SAUCE

GOATS CHEESE, LANGOUSTINE & GREEN OLIVE TAPENADE RISOTTO

WITH PARMESAN CRISPS & TOMATO FONDUE

LARGE PLATES

SMOKED HAM HOCK

WITH CAREMELISED ONION, BUTTERMILK MASHED POTATO, BRAISED CABBAGE & GRAVY

PULLED BRISKET, CHICKEN & CHORIZO CRUMBLE

SERVED WITH TRIPLE COOKED HAND-CUT CHIPS & PICKLED ONION RINGS

CRISPY RED MULLET

WITH A MUSSEL, BACON & TYME CHOWDER, FINISHED WITH FRESH TOMATO AND GARLIC

CLASSIC STEAK BURGER

BEEF PATTY, PULLED SHORT RIBS, HORSERADISH MAYO, TOMATO CONFIT, FRIES & SALAD

FILLET STEAK

WITH GARLIC CREAMED POTATOES, SEASONAL VEG & A PINK PEPPERCORN SAUCE
(£8 SUPPLEMENT)

DESSERTS

STICKY TOFFEE TART TATIN

WITH CLOTTED CREAM ICE CREAM, BUTTERSCOTCH SAUCE & MAPLE SYRUP BISCUIT

NO.22 FERRERO ROCHER

CHOCOLATE SPHERE FILLED WITH HAZELNUT PRALINE, RICH CHOCOLATE GANACHE,
HAZELNUT MOUSSE & HOME-MADE CARAMELS

SALTED CARAMEL CHEESECAKE

WITH HOUSE MADE TOFFEE CRISP, CANDIED PECANS, DOUGHNUT AND PEANUT BUTTER ICE CREAM

BAKED BLACKBERRY & CUSTARD TART

WITH TOASTED COCONUT & WHITE CHOCOLATE CORNFLAKE ICE CREAM

2 COURSES £20.95 3 COURSES £25.95