

# THE HYNDLAND FOX

## BRUNCH.

MON-FRI : 9AM-2PM | SAT & SUN : 9AM-5PM

Bloomer Toast <i>Butter &amp; Tiptree Preserves</i>	3. <sup>00</sup>	Full Scottish Breakfast <i>Eggs Your Way, Bacon, Sausage, Tattie Scone, Hash Browns, Mushrooms, Black Pudding, Haggis, Beans, Toast</i>	9. <sup>50</sup>
Homemade Granola Jar <i>Berry Compote, Katy Rodgers Yoghurt</i>	5. <sup>50</sup>	Full Veggie Breakfast <sup>(v)</sup> <i>Eggs Your Way, Veggie Sausage, Veggie Haggis, Tattie Scone, Hash Browns, Tomatoes, Mushrooms, Wilted Spinach, Grilled Halloumi, Beans, Toast</i>	9. <sup>50</sup>
Oak Aged Feta & Eggs <i>Mexican Succotash, Toasted Sourdough, Sriracha Hollandaise</i> >> <b>Add Smoked Salmon / Bacon / Grilled Halloumi</b>	8. <sup>00</sup>	Full Vegan Breakfast <sup>(vg)</sup> <i>Scrambled Tofu, Veggie Sausages, Tomatoes, Mushrooms, Wilted Spinach, Beans, Tattie Scone, Hash Browns</i>	9. <sup>00</sup>
Scrambled Miso Tofu Bagel <sup>(vg)</sup> <i>Scrambled Tofu, Roasted Vegetables, Wilted Spinach, all Served on a Multi Seed Bagel</i>	6. <sup>00</sup>	Bravas Hash, Chilli Fried Egg <i>Rosario, Roasted Peppers, Paprika Crushed Nuts</i>	8. <sup>00</sup>
Breakfast Rolls <i>Bacon, Sausage, Egg, Black Pudding or Haggis</i> >> <b>Additional Fillings 50p Each</b>	4. <sup>00</sup>	Homemade Scone & Jam <i>Ask Your Server For Today's Flavour of Scones</i>	3. <sup>50</sup>

## LUNCH.

EVERYDAY 12PM-5PM

### BEGIN.

House Marinated Olives <sup>(vg)</sup>	3. <sup>50</sup>
Sourdough, Rye Bread, Smoked Butter	3. <sup>00</sup>
Smoked Paprika Nuts <sup>(vg)</sup>	3. <sup>50</sup>
Sriracha Hummus, Cumin Khobez <sup>(vg)</sup>	3. <sup>00</sup>
Cream Cheese Stuffed Peppers	3. <sup>50</sup>

### STARTERS.

Crispy Chicken Wings <i>Cola &amp; Chipotle Glaze</i>	6. <sup>00</sup>
Monkfish Scampi <i>Lemon Tartare Sauce</i>	7. <sup>00</sup>
Patatas Bravas <i>Paprika Tomato Sauce, Gran Vela, Roasted Peppers</i>	5. <sup>50</sup>
Shrimp Popcorn <i>Smoked Anchovy Dip</i>	8. <sup>00</sup>
Broccoli & Sweet Potato Tempura <sup>(v)</sup> <i>Rose Harissa, Greek Yoghurt, Chillies</i>	6. <sup>50</sup>
Glazed Tofu Buckwheat Noodles <sup>(vg)</sup> <i>Mouli, Edamame, Carrot</i>	6. <sup>00</sup>
Mussels & Chunky Bread <i>White Wine, Garlic, Cream</i>	7. <sup>00</sup>

### LEAVES & GREENS.

>> <b>Add The Below To Any Of The Salads</b> <b>Chicken/Crispy Bacon/Chickpea &amp; Sweet Potato/Smoked Salmon/ Halloumi / Beef / Miso Tofu</b>	2. <sup>00</sup>
Sriracha & Lime Superfood Salad <sup>(vg)</sup> <i>Wild Rice, Cous Cous, Edamame Beans, Braised Kale, Pickled Cucumber, Pomegranate, Sriracha &amp; Lime Dressing</i>	8. <sup>50</sup>
Mexican Succotash <i>Charred Sweetcorn, Black Turtle Bean, Lime, Red Pepper, Coriander</i>	8. <sup>00</sup>
Oak Aged Feta, Roasted Sweet Potato & Chickpea <sup>(v)</sup> <i>Toasted Walnuts, Citrus Dressing</i>	8. <sup>50</sup>
Classic Caesar Salad <i>Cos lettuce, Garlic &amp; Herb Croutons, Smoked Anchovies, Parmesan Shavings</i>	8. <sup>00</sup>

### SIDES. ALL 3.<sup>50</sup>

Truffle & Parmesan Chips / Chilli & Parsley Grilled Halloumi  
Garlic Ciabatta / Sweet Potato, Chickpea & Feta Salad  
Sweet Potato Fries / Sriracha & Lime Superfood Salad  
XL Onion Rings / Broccoli & Green Beans, Almond Flakes  
Skinny Fries

### SEASONAL SANDWICHES.

>> <b>Add Soup or Chips</b>	1. <sup>50</sup>
>> <b>Upgrade to Sweet Potato or Truffle Chips</b>	1. <sup>50</sup>
Chicken & Sriracha <i>Grilled Chicken, Sriracha Mayo, Avocado, Tomato, Cos Lettuce</i>	7. <sup>50</sup>
Grilled Halloumi Flatbread <sup>(v)</sup> <i>Sriracha Hummus, Roasted Peppers</i>	7. <sup>50</sup>
Rump Steak Sandwich <i>Chimichurri, Ciabatta</i>	9. <sup>00</sup>
Salt Beef Brisket Sandwich <i>Swiss Cheese, Pickled Gherkins, Sauerkraut</i>	9. <sup>00</sup>
Hyndland Fox Bagels <i>Choose From:</i> Chargrilled Halloumi, Tomato, Pickled Cucumber <sup>(v)</sup> Smoked Salmon, Crème Fraiche Miso Glazed Tofu <sup>(v)</sup>	6. <sup>00</sup>

### MAINS.

Coconut, Galangal & Cashew Red Curry <sup>(vg)</sup> <i>Thai Jasmine Rice</i> >> <b>Add Chicken / Tofu</b>	12. <sup>00</sup> 2. <sup>50</sup>
Thyme Marinated Scottish Rump Steak <i>Flatcap Mushroom, Chips</i> >> <b>Add Peppercorn / Chimichurri / Béarnaise Sauce</b>	19. <sup>50</sup> 2. <sup>00</sup>
Harissa, Sweet Potato & Chickpea Tagine <sup>(vg)</sup> <i>Coriander Giant Cous Cous, Flaked Almonds, Preserved Lemon</i>	9. <sup>00</sup>
Coriander & Sriracha Chicken Skewers <i>Mini Superfood Salad &amp; Spiced Lime Dressing</i>	13. <sup>00</sup>
Monkfish Scampi <i>Chunky Chips, Crushed Peas, Seaweed &amp; Preserved Lemon Tartare</i>	13. <sup>50</sup>
Hyndland Fox "3 Cut" Burger <i>Brioche Bun, with Burger Sauce, Gem, Tomato, Pickled Cucumber, Fries &amp; Slaw</i>	12. <sup>00</sup>
Hyndland Fox "No Cut" Burger <sup>(vg)</sup> <i>Brioche Style Bun, with Vegan Burger Sauce, Gem, Tomato, Pickled Cucumber, Fries &amp; Vegan Slaw</i> >> <b>Add to your Burger: Cheese/Bacon/Onions/Chorizo/Vegan Cheese</b> >> <b>Upgrade to Sweet Potato or Truffle Chips</b>	12. <sup>00</sup> 1. <sup>50</sup> 1. <sup>50</sup>

### SPECIALS BOARD.

Each month we choose a theme for our board which our chefs run for a whole week!

Advance booking recommended.