



# THE SCULLERY

KITCHEN AND BAR

## Gluten Free Starters

Soup of the day, G.F roll / 5.5

Cider braised ham hock and pea terrine, picallili, toasted G.F bread / 6.5

Roasted beetroot, G.F panko coated warm goat's cheese, walnuts, pea shoots, citrus dressing / 7

Pan fried king scallops, pea puree, crispy lardons / 10

King prawns, smoked paprika, lemon, garlic, chilli, toasted G.F bread / 8.5

## Gluten Free Mains

Free range British chicken schnitzel in a G.F panko crumb, sweet potato fries, jalapeno slaw / 15

Fish pie topped with chive and crème fraiche smashed new potatoes,  
Seasonal greens / 15

Slow braised steak and ale stew, chive mash, green beans / 15

Hinchliffe's award-winning steak, chips, roasted tomato, mushrooms, peppercorn sauce  
10oz Ribeye / 25 - 8oz Fillet / 29 - 24oz Cote de beef (to share) / 60

Market fish of the day, sautéed new potatoes, snow peas, sauce vierge / 21

Pan fried barbary duck breast, soy, ginger and orange sauce, wild rice,  
toasted sesame topped tenderstem broccoli / 22

The Ultimate Burger: beef burger, tomato relish, iceberg, cheddar, gherkins, chips, slaw / 12

The Spicy Bean Burger: mixed bean burger, garlic mayo, iceberg, avocado, chips, slaw / 11

The Chicken burger: grilled or G.F panko fried chicken, garlic aoli, iceberg, chips, slaw / 11

The Rainbow Bun: roasted peppers, halloumi, rocket, pesto mayo, chips / 10

## Gluten Free Desserts

Lemon posset, peach compote, dark chocolate spoon / 6.5

Chocolate and coconut torte, vanilla ice cream / 6.5

The Classic Sundae: trio of ice creams, chocolate sauce, whipped cream / 5.5

The Fudge Sundae: chocolate fudge, honeycomb, vanilla ice cream, toffee sauce / 6.5



\*\* If you want to feast on the epic Cote de beef, we require 24hours pre order \*\*\*

