

Let's party!

New Year's Eve 2020

Starters

- Hearty potato and leek soup, cheese and herb savoury scone / 5.5 (GFO, VGO)
- Sharing dippy cheese: baked camembert for 2 to share, onion chutney, celery, sourdough / 12 (GFO)
- Pan fried King scallops, pea puree, Hinchliffe's black pudding / 12 (GFO)
- Mixed mushroom risotto, parmesan, rocket / 8 (GF, VGO)
- Steak tartare: 5oz prime fillet steak minced, capers, cornichons, Dijon, egg yolk / 14 (GF)
- Posh prawn cocktail: langoustine, King prawns, iceberg, avocado, tangy dressing / 12 (GF)
- Pan seared pigeon breast, wheatberry, apple, cranberry and apricot salad, red wine vinegar / 10

Mains

- Herb and pistachio coated halibut fillet, tomato and orzo bake, pancetta crisp, rocket / 25
- Salmon en crouete, saute new potatoes, snow peas, parsley sauce / 23
- Five hour braised lamb shoulder, venison and merlot stew, Yorkshire cheddar mash, winter greens / 22 (GF)
- Pan fried barbary duck breast, potato gratin dauphinoise, kavalo nero, red wine and port reduction / 24 (GF)
- Free range chicken kiev, duchess potatoes, roasted garlic sauce, baby carrots / 22
- Scullery signature pie: slow braised steak and Magic Rock ale pie, chive mash, green beans / 15
- Fish pie topped with chive and crème fraiche smashed new potatoes, winter greens / 15 (GF)
- Roasted butternut squash stuffed with vegetable rice, grilled halloumi, greens / 14 (GF, VGO)
- Sweet potato, goat's cheese, spinach and walnut wellington, mushroom sauce, winter greens / 13 (VGO)

Hinchliffe's award-winning steaks (GFO)

- 8oz Top Rump / 16 / 10oz Ribeye / 25 / 8oz Fillet / 29 / 24oz Cote de Boef (to share, or not!) / 65
- chips, roasted vine tomato, pan fried mushrooms, beer battered onion rings, peppercorn sauce
- ** If you want to feast on the epic Cote de boef, we require 24hours pre order ***

Desserts

- Luxury fruit topped Christmas pudding, brandy sauce / 7
- Chocolate mascarpone cheesecake, orange cream, Terry's wedges, vanilla ice cream, popping candy / 6.5
- Lemon posset, mulled wine and berry compote, gingerbread / 6.5
- Apple and blackberry flapjack crumble, custard / 6.5
- Stem ginger pudding, pouring cream / 6.5
- The Fudge Sundae: chocolate fudge, honeycomb, vanilla ice cream, toffee sauce, shortbread biscuit / 6.5
- Trio of local cheese, apple and cider brandy chutney, Peter's Yard crackers / 8.5

VG – vegan, VGO – vegan option available, GF – gluten free, GFO – gluten free option available
A discretionary 10% service will be added to your bill to ensure our staff have a happy new year