



THE SCULLERY

KITCHEN AND BAR

BRUNCH

Go Bottomless

LOCAL
SEASONAL
BRITISH
CONTEMPORARY

Brunch

Lord of the Manor's breakfast - 8oz Top Rump steak, fried eggs and chips* / 13 (GF)

The Very Full English - eggs your way, grilled bacon,
Hincliffe's sausage, baked beans, black pudding, hash brown, grilled tomato, fried
mushrooms, granary toast / 11

Yorkshire open omelette – new potatoes, mixed peppers, tomato,
local cheddar, mushrooms. Choose: bacon or halloumi / 10 (GF)

Smashed avocado on granary toast, tomato, red onion and chilli salsa / 8 (VGO, GFO)
Add: bacon / egg / halloumi / crispy tofu / 1.5

Baked eggs – black bean and shallots, eggs, avocado, tomato and chilli salsa,
toasted sourdough / 9 (GFO, VGO)

Scullery Fluffy Pancakes – Nutella chocolate spread,
bananas, mascarpone, hazelnuts / 9

Smoked salmon, scrambled eggs, granary toast / 9 (GFO)

Bottomless Brunch

Choose any of our brunch dishes and enjoy with

**Bottomless Prosecco, berry bellini,
mimosa or draught Estrella / 25**

Bottomless proper coffee, tea or orange juice / 16

**£3 supplement on Lord of the Manor dish*

Bottomless sessions run for 90 minutes