

Boxing Day and New Year's Day

Starters

Potato and leek soup, cheese and herb savoury scone (GFO, VGO)

Herby beef and pork meatballs, tomato and basil sauce, sourdough (VGO, GFO)

Beer battered cod goujons, tartare

Chicken liver parfait, balsamic onion confit, toasted sourdough (GFO)

Creamy garlic mushrooms, toasted sourdough (GFO)

Panko coated warm brie wedge, grilled pear, fig and white balsamic coulis (GFO, VGO)

Mains

Roasts served with roast potatoes, mash, roast root vegetables, winter greens,
pan gravy, Yorkshire pudding (GFO)

Choose: slow braised pork loin or rolled rump of beef

Scullery signature pie: slow braised steak and Magic Rock ale pie, chive mash, green beans

Proper S&M: pork and black pepper sausages, creamy mash, gravy, onion rings, greens

Free range British chicken schnitzel in a panko crumb, sweet potato fries, jalapeno slaw (GFO)

Yorkshire Tumbit: layers of potato, aubergine, courgette,
tomato sauce, cheddar topping (GF, VGO)

Fish pie topped with chive and crème fraiche smashed new potatoes, winter greens (GF)

Five hour braised lamb, venison and merlot stew, Yorkshire cheddar mash, seasonal greens (GF)

Roast butternut squash stuffed with vegetable rice, grilled halloumi, seasonal greens (GF, VGO)

Desserts

Traditional Christmas pudding, brandy sauce (GFO, VGO)

Lemon posset, berry coulis, pistachio cream, almond biscotti (GFO)

Apple and blackberry flapjack crumble, custard

Stem ginger pudding, pouring cream,

Chocolate mascarpone cheesecake, orange cream, Terry's wedges,
vanilla ice cream, popping candy (GFO, VGO)

2 courses £23 / 3 Courses £28

GF – gluten free, GFO – gluten free option available, VGO – vegan option available

A discretionary 10% service charge will be added to your bill.

All proceeds go to our wonderful team!



