

Let's party!

New Year's Eve 2021

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)
- Fresh lobster crispy dumplings, roasted garlic mayo dip / 13
- Pan seared pigeon breast, wheatberry, apple, cranberry and apricot salad, red wine vinegar / 10

Mains

- Turbot, two ways: pan fried and panko coated, caper, cornichon and tarragon warm "tartare", potato cubes, seasonal greens / 30
- Market fresh fillet of sashimi grade tuna, saute new potatoes, sugar snaps, sauce vierge / 24
- Individual beef wellington, red wine braised red cabbage, parsnip and potato puree / 30
- Five hour braised lamb shoulder, venison and merlot stew, Yorkshire cheddar mash, winter greens / 20 (GF)
- Barbary duck breast pan fried, wild rice, plum and brandy sauce, tenderstem broccoli / 24 (GF)
- 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)
- Roast sweet potato, butterbean, red kidney bean and chickpea curry, crispy kale.
Choose: grilled chicken, halloumi, crispy tofu / 15 (GF, VGO)
- Yorkshire Tumbit: layers of potato, aubergine, courgette, tomato sauce, cheddar topping / 15 (GF, VGO)

Hinchliffe's award-winning steaks (GFO)

- Served with: chips, onion rings, peppercorn sauce, roasted vine tomato, mushrooms
- 8oz Fillet / 29 10oz Ribeye / 25 / 25oz Cote de Boef (for 2 to share) / 65

Desserts

- Luxury fruit topped Christmas pudding, brandy sauce / 7 (GFO, VGO)
- Chocolate mascarpone cheesecake, orange cream, Terry's wedges, vanilla ice cream, popping candy / 6.5
- Lemon posset, berry coulis, pistachio cream, almond biscotti / 6.5 (GFO)
- 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
- Holmfirth Cheese Shop Trio, apple, ale and chilli chutney, crackers / 8.5 (GFO)

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

