

Sunday Menu

2 courses £25 / 3 courses £30

Starters

Soup of the day, cheese and onion scone (GFO, VGO)

Estrella battered chicken goujons, garlic mayo dip

Crispy coated warm goat cheese, balsamic onion confit, dressed leaves (GFO, VGO)

Creamy garlic mushrooms, sourdough toast (GFO)

Herb pastry biscuit, black pudding and onion confit, mustard sauce

Brazilian Mocqueca: lightly spiced haddock and King prawn stew, sourdough bread (GFO) (+£3 supplement)

Mains

Your Sunday Saviour our roasts

Choose: rump of beef, chicken breast or pork loin with stuffing, nut roast (GFO, VGO)

Served with: Yorkshire pudding, mash, seasonal greens, roasted root vegetables, roast potatoes, pan gravy

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

Free range British chicken schnitzel, jalapeno slaw, sweet potato fries (GFO, VGO)

Signature pie: slow braised steak and "Three Fiend's" ale pie, chive mash, green beans

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

8oz Rump steak, roasted tomato, mushrooms, chips, onion rings (GFO) (+£2 supplement)

Mixed lentil and vegetable cottage pie, seasonal greens (GF, VGO)

Sides

Sweet potato fries / 4.5 Chips / 4

Seasonal greens / 3.5

Beer battered onion rings / 3.5

Side salad / 4.5

Sweeten up your Sunday ...

Lemon curd panna cotta, cherry compote, coconut biscuit (GFO)

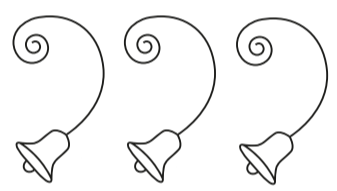
Peach, pecan and bourbon crumble, custard (GFO, VGO)

White chocolate mascarpone cheesecake, blackcurrant cream, hazelnuts

Coffee and walnut pudding, caramel sauce, vanilla ice cream (GFO, VGO)

Warm chocolate fondant, rum and raisin ice cream

Fudge Sundae: chocolate fudge, honeycomb, toffee sauce, vanilla ice cream, shortbread biscuit (GFO)



THE SCULLERY

KITCHEN & BAR