



THE SCULLERY

KITCHEN & BAR

Easter Sunday Menu

2 courses £27 / 3 courses £33

Starters

Spinach and garlic soup, cheese and onion scone (GFO, VGO)

Estrella battered chicken goujons, garlic mayo dip

Mixed exotic garlic mushrooms, herby crumble topping, dressed leaves (GFO, VGO)

Crispy coated goat cheese, pickled beetroot, celery and walnut salad (GFO)

Cauliflower croquettes, béchamel dipping sauce (VGO)

Black pudding and onion confit, herb pastry biscuit, mustard sauce

Drunk Mussels: chardonnay, shallot, garlic and parsley sauce, mopping bread (GFO) (+£2 supplement)

Mains

Traditional Roasts: served with Yorkshire pudding, roast potatoes, creamy mash, roast root vegetables, seasonal greens, pan gravy

Choose: Rump of beef, Turkey with stuffing and pig in blanket, Pork loin or Nut roast (GFO, VGO)

Signature pie: steak and "Three Fiend's Ale" pie, chive mash, green beans

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

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

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

Pan fried fillet of salmon, Sauté new potatoes, seasonal greens, watercress sauce

Slow braised lamb shank, spring onion mash, buttered greens, pan gravy (GF) (+£3 supplement)

Easter treats

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

Apple and blackberry crumble, custard (GFO, VGO)

Cadbury's mini egg cheesecake

Carrot and ginger pudding, stem ginger sauce, vanilla ice cream (GFO, VGO)

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

Warm chocolate fondant, rum and raisin ice cream

GF – the dish is gluten free GFO – gluten free option available VGO – vegan option available

LOCAL • SEASONAL • BRITISH • CONTEMPORARY



Easter

SUNDAY

