

THE SCULLERY

KITCHEN & BAR

Starters

- Soup of the day, cheese and onion scone / 6.5 (GFO, VGO)
Spiced lamb kofta, yoghurt, mint, garlic and cucumber dip / 9 (GF)
Black pudding bon bons, streaky bacon crisps, red onion, tomato and chilli salsa / 9
Crispy goat cheese dumplings, caramelised onion marmalade / 9
Feta and spinach stuffed potato fritters, tomato ragu / 9 (GF, VGO)
Salt n Pepper squid, mixed vegetable stir fry, sweet chilli sauce / 9
Harissa chickpeas, baba ganoush, pickled cucumber, pumpkin seeds, sourdough / 9 (GFO, VGO)
Add: halloumi or crispy tofu / 3 (GFO, VGO)
Tempura battered soft shell crab, cornichon, caper and lemon mayo dip / 11
Pan fried King scallops, curried butternut puree, squid ink sauce, bacon crumb / 13 (GF)
Drunk mussels: chardonnay, garlic, shallot and parsley sauce, mopping bread / 10 (GFO)
Main Course mussels, chips / 23 (GFO)

Mains

- Monika's famous quiche of the day, dressed salad, coleslaw / 12
Summer tart: puff pastry, basil pesto, peppers, red onion, cherry tomatoes, goat cheese / 17
Free range British chicken schnitzel, sweet potato fries, jalapeno slaw / 20 (GFO, VGO)
Butcher's salad: 8oz Rump steak, fried egg, bacon bits, new potatoes, peppers, cherry tomatoes, red onion, cucumber, lemon and mustard dressing / 21 (GF)
Superfood salad: sweet potato, quinoa, broccoli, pumpkin seed and rocket salad, lemon parsley dressing / 14 (GF, VGO)
Add: grilled chicken, halloumi, goat cheese or crispy tofu / 4 (GFO, VGO) Seared tuna steak / 7 (GF)
Nicoise salad: mixed leaf, new potato, boiled egg, cherry tomato, olive and green bean salad, zingy dressing / 14 (GF)
Add: Seared tuna steak / 7 (GF) Grilled chicken, halloumi or goat cheese / 4 (GFO)
Dressed Whitby crab, new potato and mixed onion salad, dressed leaves, sourdough / 23 (GFO)
Trio of Fish: pan fried fillet of seabass, tempura haddock, cod cheek bon bon, warm cornichon and caper tartare sauce, parmentier potatoes, seasonal greens / 25
Pan fried duck breast, confit duck leg croquette, dauphinoise potatoes, tenderstem broccoli, red wine gravy / 26 (GFO)
Griddled lamb chops, potato and feta pastry tart, salsa verde, grilled asparagus / 29 (GFO)
Signature Pie: slow braised steak and "Three Fiend's" ale pie, chive mash, green beans / 17 (GFO)
Fish Pie topped with chive and crème fraiche smashed new potatoes, seasonal greens / 17 (GF)
Proper S&M: pork and black pepper sausages, creamy mash, pan gravy, onion rings, seasonal greens / 14

Hinchliffe's award-winning steaks (GFO)

- 8oz Rump / 21 / 10oz Sirloin / 29 / 8oz Fillet / 33 / 24oz *Cote de Boef (to share, or not!) / 70
Add sauce: Peppercorn, Blue Cheese or Béarnaise sauce / 3.5 (GF)
Chips, roasted tomato, mushrooms, beer battered onion rings
** If you want to feast on the epic Cote de boef, we require 24hours pre order*

Burgers and breads

- The Ultimate Burger: our own recipe beef and pork burger, tomato salsa, iceberg, melted cheddar, gherkins, chips, slaw, onion rings / 17 (VGO, GFO)
The Spicy Bean Burger: homemade mixed bean burger, garlic mayo, iceberg, avocado, chips, slaw, onion rings / 16 / add halloumi / 2 (VGO, GFO)
The Chicken Burger: choose herb marinated grilled or beer battered fried, iceberg, garlic aioli, chips, slaw, onion rings / 17 (VGO, GFO)
The Steak Sandwich: 8oz rump steak, mustard mayo, rocket, sourdough, chips / 17
The Rainbow Bun: balsamic roasted peppers, halloumi, pesto mayo, rocket, chips / 13 (GFO)
The Fish Burger: Spicy Thai style salmon, spring onion, lemongrass and ginger burger, lemon mayo, pickled cucumber, chips, onion rings, slaw / 18 (GFO)
The Greek Burger: lamb burger, feta cheese, tzatziki, rocket, chips, onion rings, slaw / 18 (GFO)

Sides

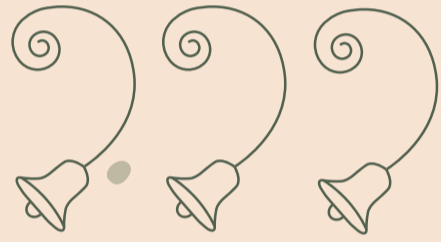
- Sweet potato fries / 4.5 Chips / 4
Seasonal greens / 3.5 Tenderstem broccoli / 4.5 Grilled asparagus / 6.5
Beer battered onion rings / 4
Side salad / 4.5

The sweeter things in life

- Raspberry panna cotta, passion fruit coulis, flapjack biscuit / 7.5 (GFO)
Raffaello cheesecake: almond and digestive base, coconut mascarpone, almond cream, wafer / 7.5
Crema Catalana: set orange custard, fired sugar, fresh berries / 7.5 (GF)
Mini doughnuts, caramel sauce, black sesame seeds, Chantilly cream / 8
Lemon drizzle pudding, vanilla ice cream / 7.5 (GF, VGO)
Millionaire mousse: chocolate mousse, caramel mascarpone, whipped cream, hazelnuts / 8 (GF)
Fudge Sundae: vanilla ice cream, toffee sauce, chocolate fudge, honeycomb, shortbread biscuit / 7 (GFO)
Trio of ice cream: Chocolate, Strawberry, Vanilla, Salted Caramel, Mint Choc Chip, Mango Sorbet / 6 (GF, VGO)

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

Please advise us of any dietary requirements or allergies prior to ordering



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