

## 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  
Black pudding bon bons, streaky bacon crisps, tomato, red onion and chilli salsa  
Creamy garlic mushrooms, toasted sourdough (GFO)  
Crispy coated warm goat cheese, dressed leaves, onion confit (GFO, VGO)  
Salt and pepper squid, mixed vegetable stir fry, sweet chilli sauce  
Feta and spinach stuffed potato fritters, tomato ragu (GF, VGO)  
Drunk Mussels: chardonnay, garlic and parsley sauce, mopping bread (GFO) (+ £2 supplement)  
*Main Course mussels, chips (GFO)*

### Mains

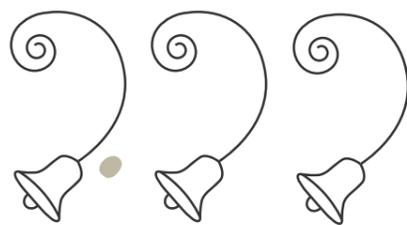
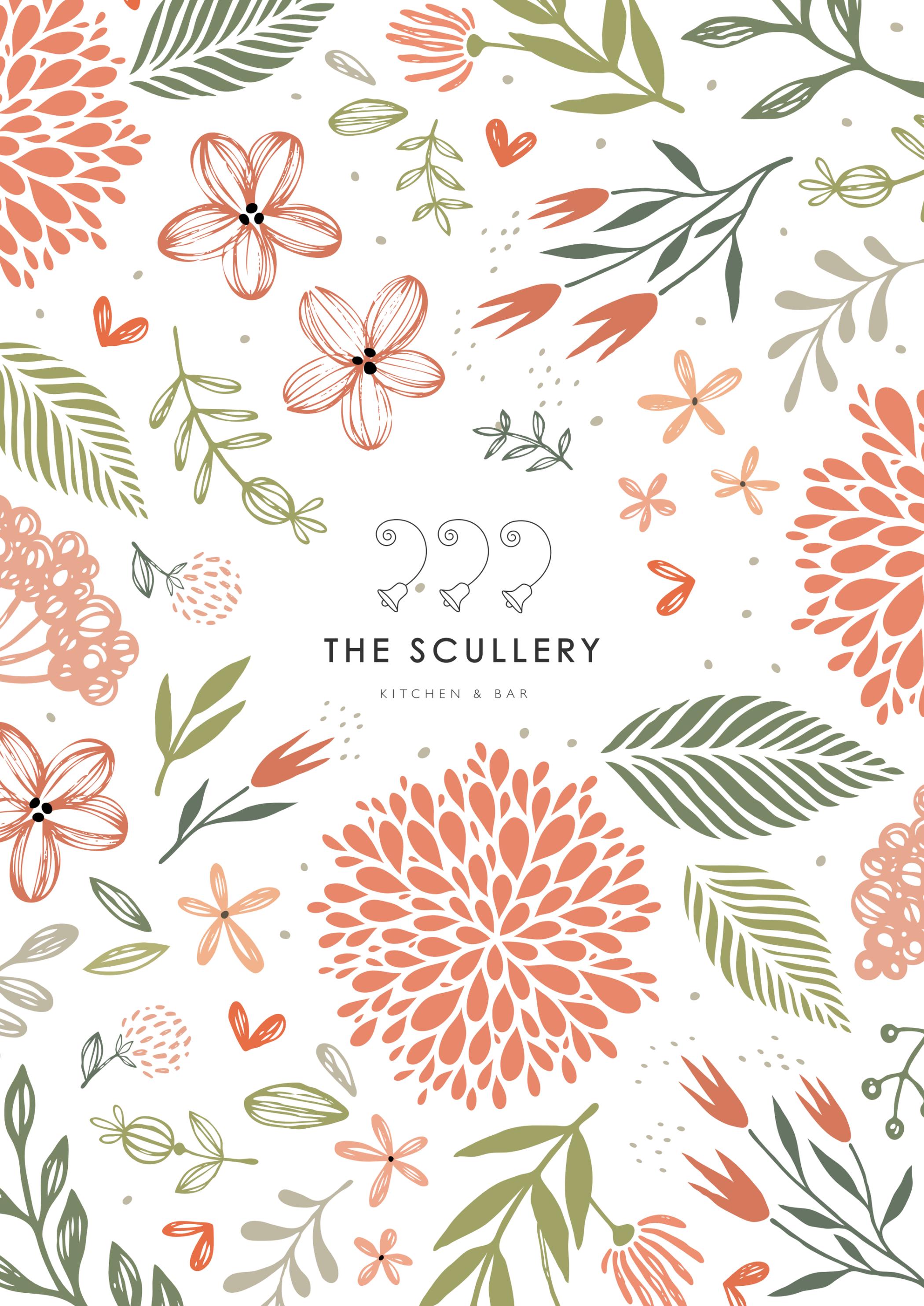
- Your Sunday Saviour ..... our roasts  
Choose: Rump of Beef, Chicken Breast with sage and onion stuffing, Nut Roast (GFO, VGO)  
Yorkshire pudding, roast potatoes, mash, seasonal greens, roasted root vegetables, pan gravy  
Summer tart: puff pastry, basil pesto, peppers, red onion, cherry tomatoes, goat cheese  
Free range British chicken schnitzel, sweet potato fries, jalapeno slaw (GFO, VGO)  
Pan fried fillet of seabass, saute new potatoes, seasonal greens, warm cornichon and caper tartare sauce (GFO)  
Superfood salad: sweet potato, quinoa, broccoli, pumpkin seed and rocket salad, lemon parsley dressing  
*Choose topping: grilled chicken, halloumi, goat cheese or crispy tofu (GFO, VGO)*  
Signature Pie: slow braised steak and "Three Fiends" ale pie, chive mash, green beans (GFO)  
Fish pie topped with chive and crème fraiche smashed new potatoes, seasonal greens (GF)  
Proper S&M: pork and black pepper sausages, creamy mash, onion rings, seasonal greens  
The Ultimate Burger: herby beef and pork burger, tomato salsa, cheddar, iceberg, gherkins, slaw, chips, onion rings (GFO, VGO)  
The Fried Chicken Burger: beer battered chicken, garlic mayo, iceberg, slaw, chips, onion rings (VGO)  
The Spicy Bean Burger: our own recipe bean burger, garlic mayo, iceberg, avocado, slaw, chips, onion rings (GFO, VGO)

### 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

### Sweeten up your Sunday ...

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



# THE SCULLERY

KITCHEN & BAR