

# Father's Day

2 Courses £29 / 3 Courses £34

## Starters

- Roasted garlic and white onion soup, cheese and onion scone (GFO, VGO)  
Duck spring rolls, sweet chilli sauce (VGO)
- Black pudding bon bons, streaky bacon crisps, tomato, red onion and chilli salsa  
Creamy garlic mushrooms, toasted sourdough (GFO, VGO)
- Crispy coated warm goat cheese, pickled beetroot, walnut and celery salad (GFO, VGO)  
Salt and pepper squid, mixed vegetable and chilli stir fry  
Cauliflower croquettes, bechemel dipping sauce (VGO)
- Drunk Mussels: chardonnay, garlic and parsley sauce, mopping bread (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)
- Nicoise salad: seared tuna fillet, boiled egg, green bean, new potato, olive and cherry tomato salad, zingy dressing (GF)
- 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)
- Slow Braised pork belly, colcannon mash, seasonal greens, beer gravy, crispy onion scraps (GFO)

## Sides

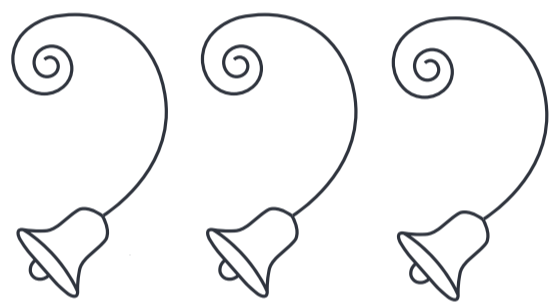
- Sweet potato fries / 4.5 • Chips / 4
- Seasonal greens / 3.5 • Tenderstem broccoli / 4.5 • Grilled asparagus / 6.5
- Beer battered onion rings / 4 • Side salad / 4.5

## Sweeten up your Sunday ...

- Raspberry panna cotta, passion fruit coulis, flapjack biscuit (GFO)
- Raffaello cheesecake: almond and digestive base, coconut mascarpone, almond cream, wafer  
Lemon tart, fresh berries, pouring cream
- Mini doughnuts, caramel sauce, black sesame seeds, Chantilly cream  
Sticky toffee pudding, vanilla ice cream (GFO, 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, Mango Sorbet, Mint Choc Chip (GF, VGO)

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

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# THE SCULLERY

KITCHEN & BAR