

THE SCULLERY

KITCHEN & BAR

Starters

- Soup of the day, cheese and onion scone / 7 (GFO, VGO)
- Black pudding bon bons, streaky bacon crisps, red onion, tomato and chilli salsa / 9
- Feta and spinach stuffed potato fritters, tomato ragu / 9 (GF)
- Chicken, ginger and spring onion dumplings, black sesame, sweet chilli dip / 10
- Salt n Pepper squid, mixed vegetable and chilli stir fry / 9 (VGO)
- Savoury Crumble: mixed exotic garlic mushrooms, herby crumble topping, dressed leaves / 9 (GFO, VGO)
- Brazilian Moqueca: gently spiced haddock and King prawn stew, mopping bread / 10 (GFO)
- Pan fried King scallops, artichoke velouté, fish roe, bacon crumb / 13 (GF)

Mains

- 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)
- Pan fried fillet of cod, potato rosti, brandy cream sauce, crab cakes, green beans / 27 (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
- Slow braised lamb shank, pea and mint croquette, creamy mash, seasonal greens, pan gravy / 25 (GFO)
- Individual Beef Wellington, chips, blue cheese sauce, tenderstem broccoli / 37
- Signature Pie: slow braised steak and "Three Fiend's" ale pie, chive mash, green beans / 18 (GFO)
- Fish Pie topped with chive and crème fraiche smashed new potatoes, seasonal greens / 18 (GF)
- Mixed lentil and vegetable cottage pie, crushed new potato topping, seasonal greens / 17 (GF, VGO)
- Proper S&M: pork and black pepper sausages, creamy mash, pan gravy, onion rings, seasonal greens / 15

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 or Blue Cheese / 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)

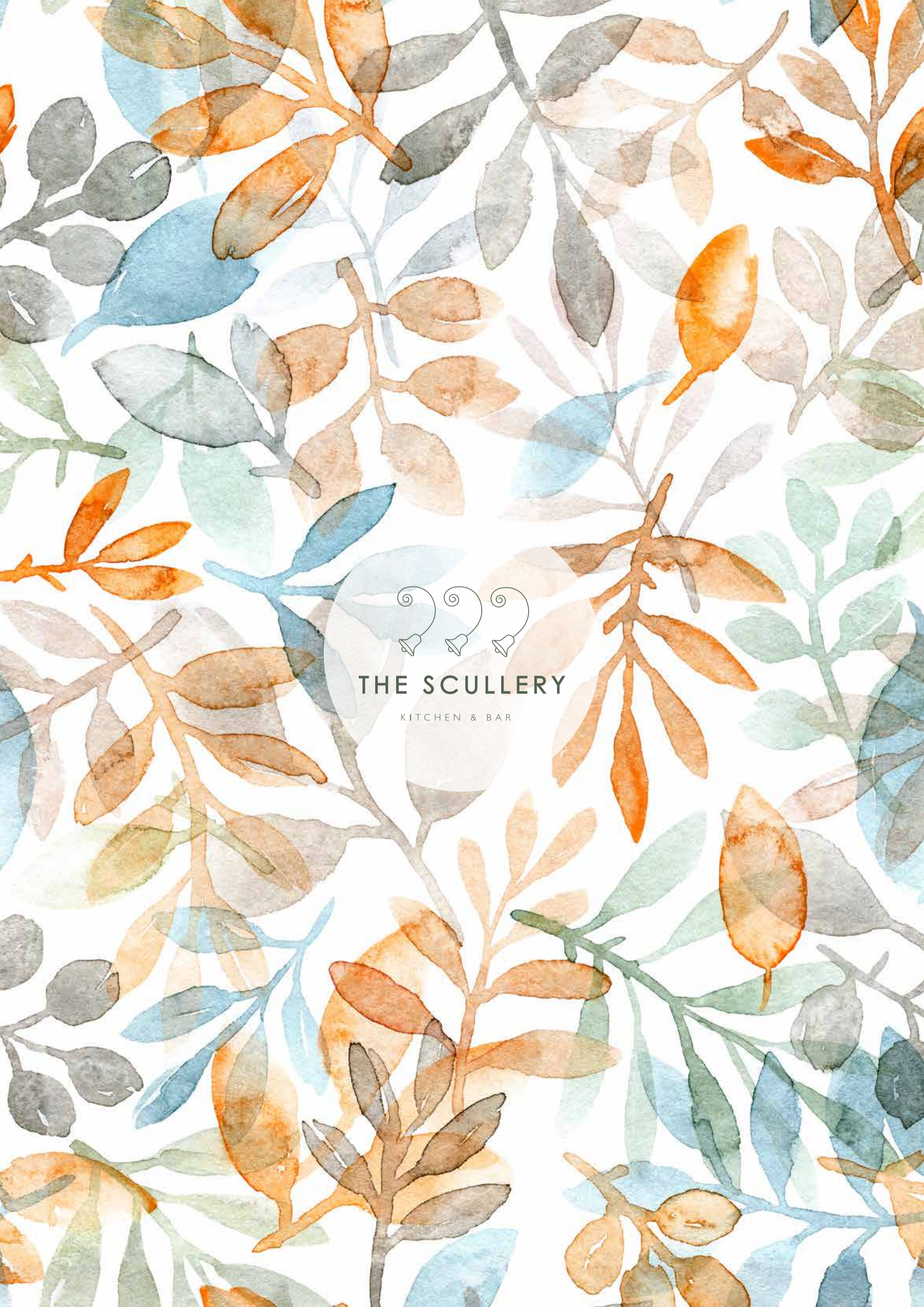
Sides

- Sweet potato fries / 4.5 Chips / 4
- Seasonal greens / 3.5 Tenderstem broccoli / 4.5
- Beer battered onion rings / 4

The sweeter things in life

- Mint panna cotta, cherry compote, Florentine biscuit / 7.5 (GF)
- Biscoff cheesecake, caramel cream, Lotus biscuit / 7.5
- Crème Brûlée, frosted cranberries / 7.5 (GF)
- Apple and blackberry crumble, custard / 7.5 (GFO, VGO)
- Ginger pudding, stem ginger sauce, pouring cream / 7.5
- Coffee and walnut pudding, mocha sauce, vanilla ice cream / 7.5 (GFO, VGO)
- Warm chocolate fondant, salted caramel ice cream, crushed hazelnuts / 8
- Fudge Sundae: vanilla ice cream, toffee sauce, chocolate fudge, honeycomb, shortbread biscuit / 7 (GFO)

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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