



Boxing Day and New Year's Day

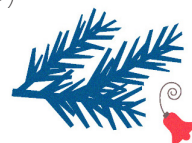


Starters

- Roast vine tomato and basil soup, cheddar and onion scone (GFO, VGO)
- Chicken liver parfait, balsamic onion confit, toasted sourdough (GFO)
- Black pudding bon bons, tomato, onion and chilli salsa, streaky bacon crisps
- Savoury Crumble: mixed exotic garlic mushrooms, herby crumble topping, dressed leaves (GFO, VGO)
- Beer battered chicken goujons, garlic mayo dip
- Slow braised beef cheek, shallot and red wine gravy, mopping bread (GFO)
- Toasted crab rarebit, sourdough, dressed leaves
- Duck spring rolls, sweet chilli sauce (VGO)

Mains

- Our Roasts: Yorkshire pudding, roast potatoes, seasonal greens, roast root vegetables, creamy mash, pan gravy (GFO)
- Choose: Rump of Beef, Chicken Breast with stuffing, Turkey with pig in blanket and stuffing or Nut Roast (VGO)
- Signature Pie: slow braised steak and "Three Fiends" ale pie, chive mash, green beans (GFO)
- Fish pie topped with chive and crème fraîche smashed new potatoes, seasonal greens (GF)
- Free range British chicken schnitzel, sweet potato fries, jalapeno slaw (GFO, VGO)
- Mixed lentil and vegetable cottage pie, new potato topping, seasonal greens (GF, VGO)
- Proper S&M: pork and black pepper sausages, creamy mash, gravy, seasonal greens, onion rings
- Swordfish fillet, romesco sauce, parmentier potatoes, green beans (GF)
- Pan fried fillet of seabass, sauté new potatoes, seasonal greens, caper sauce (GF)
- Pork belly, colcannon mash, seasonal greens, pan gravy (GF)



The sweeter things in life

- Traditional Christmas pudding, brandy sauce (GFO, VGO)
- Apple and blackberry crumble, custard (GFO, VGO)
- Vanilla panna cotta, berry coulis, Florentine biscuit (GF)
- Malted milk and Malteser cheesecake, chocolate cream
- Ginger pudding, stem ginger sauce, pouring cream (GFO, VGO)
- Crème Brulee, fresh berries, shortbread biscuit (GFO)
- Cheese board: brie, stilton, aged cheddar, onion marmalade, crackers (GFO)



2 Courses £33 / 3 Courses £40



**Parties of 8 or more guests, we require a food pre order one week prior to your booking.
Please inform us of any allergens or dietary requirements**

VGO – vegan option available, GF – gluten free, GFO – gluten free option available





THE SCULLERY

KITCHEN & BAR

