



THE SCULLERY

KITCHEN & BAR

Mother's Day Menu

2 courses £34 / 3 courses £42

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)
- Panko coated goat cheese, celery and walnut salad (GFO)
- Beer battered chicken goujons, garlic mayo dip
- Drunk Mussels: Chardonnay, garlic, shallot and parsley sauce, mopping bread (GFO)
- Crab Rarebit: crab meat, Welsh rarebit, toasted 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, Pork Loin with 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, jalapeño 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)

Desserts

- Apple and blackberry crumble, custard (GFO, VGO)
- Lemon Posset, cherry compote, Florentine biscuit (GF)
- Malted milk and Malteser cheesecake, chocolate cream
- Ginger pudding, stem ginger sauce, pouring cream (GFO, VGO)
- Crème Brulee, fresh berries, orange biscuit (GFO)
- Marbled chocolate pudding, white chocolate sauce, vanilla ice cream
- Warm chocolate fondant, salted caramel ice cream, crushed hazelnuts
- Cheese board: brie, stilton, aged cheddar, onion marmalade, crackers (GFO)

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

LOCAL • SEASONAL • BRITISH • CONTEMPORARY

Mother's Day

