



## 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 Brûlée, 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*

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