



THE SCULLERY
KITCHEN

Starters

- Soup of the day, cheese and onion scone / 8 (GFO, VGO)
Crab rarebit: white and brown crab meat, Welsh rarebit, toasted sourdough, dressed leaves / 12
Ham hock terrine, celeriac remoulade, pickled pink onions, cornichon, toasted sourdough / 12 (GFO)
Black pudding bon bons, streaky bacon crisps, red onion, tomato and chilli salsa / 11
Crispy Dumplings: pork shoulder and onion filling, BBQ dipping sauce / 12
Feta and spinach stuffed potato fritters, tomato ragu / 11 (GF)
Brazilian Moqueca: a gently spiced haddock and King prawn stew, mopping bread / 13 (GFO) (Main course option available)
Mezze: baba ghanoush, smoked harissa hummus, pumpkin seeds, falafel, mixed leaf salad, sourdough / 12 (GFO)
Panko coated goat cheese, mixed leaf, celery and walnut salad / 10 (GFO)
Pan fried King scallops, artichoke velouté, fish roe, bacon crumb / 15.5 (GF)
Tuna tartare, avocado, capers, cantaloupe melon balls, black sesame, rocket leaves / 13 (GF)

Mains

- Monika's famous Quiche of the day, dressed salad, coleslaw / 16
Summer Tart: puff pastry, basil pesto, tomato, red onion, peppers, feta, side salad / 21
Free range British chicken schnitzel, jalapeño slaw, sweet potato fries, side salad / 23 (GFO, VGO)
Dressed Whitby crab, potato and onion salad, mixed leaves, sourdough / 24 (GFO)
Butcher's salad: 8oz Rump steak, fried egg, bacon bits, new potatoes, peppers, tomatoes, red onion, cucumber, lemon mustard dressing / 25 (GF)
Scullery Super Salad: purple sprouting broccoli, butter beans, pine nuts, pumpkin seeds, avocado, mixed leaf, tomatoes, peppers, red onion, chickpeas, lemon basil oil dressing / 20 (GF, VGO)
Add: grilled chicken (GF), halloumi (GF), tempura tofu (VGO) / 5
Caesar Salad: crispy skinned chicken breast, romaine, Caesar dressing, bacon crumb, croutons, parmesan, anchovies / 23 (GFO)
Mac 'n' Cheese, sourdough crouton topping, dressed leaf salad / 23 (VGO)
Salmon fillet, green lentils, buttered leeks, carrot and fennel puree, citric fennel salsa / 28 (GF)
Seafood Pasta: stir fried King prawns, squid rings and mussels, spiced tomato sauce, pappardelle pasta, rocket / 28
Trio of Fish: pan fried seabass fillet, tempura haddock, battered cod cheek, seasonal greens, parmentier potatoes, caper sauce / 29
Lamb Wellington: lamb shoulder, spinach and feta wellington, tomato sauce, sauté potatoes, green beans / 33
Signature Pie: slow braised steak and ale pie, chive mash, green beans, gravy / 20 (GFO)
Fish Pie topped with chive and crème fraiche smashed new potatoes, seasonal greens / 20 (GF)
Proper S&M: classic pork sausages, creamy mash, pan gravy, onion rings, seasonal greens / 18.5 (VGO)
Pork tenderloin medallions, exotic mushroom and Herefordshire cider sauce, green beans, potato croquettes / 29 (GFO)

Hinchliffe's award-winning steaks (GFO)

- 8oz Rump Steak / 25 | 10oz Sirloin / 32 | 8oz Fillet / 36
Served with chips, onion rings, grilled tomato, and mushrooms
Add a sauce: Chimichurri / Peppercorn / Exotic mushroom and cider / 4 (all GF)

Burgers and breads

- The Ultimate Burger: our own recipe beef and pork burger, tomato salsa, iceberg, melted cheddar, gherkins, chips, slaw, onion rings / 19.5 (VGO, GFO)
The Spicy Bean Burger: homemade mixed bean burger, garlic mayo, iceberg, avocado, chips, slaw, onion rings / 18.5 / add halloumi / 2 (VGO, GFO)
The Chicken Burger: choose herb marinated grilled or beer battered fried, iceberg, garlic aioli, chips, slaw, onion rings / 19.5 (VGO, GFO)
The Steak Sandwich: 8oz rump steak, mustard mayo, rocket, sourdough, chips / 21
The Rainbow Bun: balsamic roasted peppers, halloumi, pesto mayo, rocket, chips / 17 (GFO)
The Fish Finger Bun: beer battered haddock, tartare sauce, iceberg, chips / 17
The Jerk Burger: jerk marinated chicken thigh, jerk mayo, iceberg, chips, slaw, onion rings / 19.5 (GFO)

Sides

- Sweet potato fries / 5 | Chips / 4.5 | Seasonal greens / 4
Beer battered onion rings / 4.5 | Mini mac 'n' cheese / 9 (VGO) | Side salad / 5.5

The sweeter things in life

- Lemon Posset, passion fruit coulis, Florentine biscuit / 9 (GF)
Eton Mess Cheesecake: vanilla and raspberry, torched Swiss meringue, fresh berries, red berry coulis / 10
Creme Brulee, blueberries, orange biscuit / 9 (GFO)
Black Forest: chocolate brownie, cherry compote, cherry and clotted cream ice cream / 9.5 (GFO, VGO)
Ginger pudding, stem ginger sauce, pouring cream / 9 (GFO, VGO)
Bakewell Tart, pouring cream / 9.5 (GFO, VGO)
Blood orange Crepe Suzette, vanilla ice cream, Grand Marnier liqueur shot / 14 (without alcohol / 9)
Fudge Sundae: vanilla ice cream, toffee sauce, chocolate fudge, honeycomb, shortbread biscuit / 8 (GFO, VGO)
Trio of Ice Cream: Chocolate, Strawberry, Vanilla, Salted Caramel, Cherry, Mango Sorbet / 6 (GF, VGO)
Affogato: espresso, vanilla ice cream / 6 (GF, VGO)



GF: the dish is gluten free / GFO: the dish can be served gluten free / VGO: vegan or vegetarian option available
Please advise your server of any allergens, intolerances or specific dietary requirements prior to ordering

White Wines

Verdejo Sauvignon Blanc / Spain

M 7 L 9.3 B 26

A blend of fennel and freshly cut grass along with subtle aromas of exotic fruit

Chardonnay Blend / France

M 7 L 9.3 B 26

Floral, fresh and crisp with notes of elderflower. Lively, inviting and soft on the palate

Pinot Grigio / Italy

M 7.3 L 9.6 B 27

Dry, crisp and fruity with a wonderful hint of pear drops

Chenin Blanc / South Africa

M 7.5 L 10 B 28

Bursting with citrus and pineapple aromas along with pear drops on the palate. Perfectly balanced, with a refreshing clean finish

Pinot Gris / Australia

B 28

Fresh, green and crisp on the nose, vibrant burst of citrus on the palate, balanced with natural acidity

Viognier / France

M 7.8 L 10.4 B 29

The nose reveals powerful aromas of apricot, ripe peach and exotic fruits. The palate has fresh crisp acidity with hints of quince finishing with a delightful, subtle savoury spice

Albarino / Spain

B 30

Expressive, elegant and complex. Its vibrant palate delivers lemon zest, lime, green apple and subtle stone fruit nuances. The beautiful textured mouth feel is enhanced by a gentle saline finish reflective of its Atlantic origin in Galicia

Sauvignon Blanc / New Zealand

M 9 L 12 B 34

Shows all the hallmarks of Marlborough. Ripe exotic aromas of guava and melon. Grapefruit on the palate supported by succulent, enticing and moreish acidity

Chablis / France

M 10.8 L 14.2 B 39

A classic representation of this elegant wine. It delivers fresh fruits, white floral notes with hints of flint and green apple. A prominent mineral finish is the stand out characteristic of this wine

Macon Lugny / France

M 11.5 L 15.3 B 42

A classy wine boasting a nose of exotic fruit evolving into flavours of papaya and pineapple on the perfectly balanced, intensely flavoured palate

Bubbles

Prosecco / Italy

G 7.2 B 29

Deliciously dry, with bright notes of green apple and pear. Fine, lively bubbles add energy leading to an elegant finish that offers subtle almond notes and a dry, stony minerality

Prosecco Rosé / Italy

G 7.4 B 30

Bright berry aromas with a soft floral lift. A crisp, lively palate delivering berries and a hint of citrus. A crisp, polished finish with a quiet elegance

Chapel Down N.V Brut / England

G 9.5 B 49

Elegant aromas of red apple and lemongrass lead into a crisp, fresh palate with flavours of strawberry and quince

Moet Chandon Brut / France

G 12 B 62

This elegant champagne balances fresh orchard fruit aromas alongside subtle hints of brioche. Lifted by citrus and gentle floral notes, it finishes with a refreshing touch of minerality

Bollinger / France

B 75

This incredible champagne is smooth and creamy with an elegance and finesse equalled by few

0% Bubbles

G 5 B 16

Subtle fruit notes and a refreshing, clean finish. Flavoured from fermented grape juice and green tea. Proudly Vegan and Gluten Free



Rosé Wines

Pinot Rosé / Romania

M 7 L 9.3 B 26

Summer fruits of strawberry and blueberry on the nose. Dry and fruity with refreshing notes of raspberry on the palate with a delicate peppery finish

Zinfandel Rosé / California

M 7.3 L 9.6 B 27

A racy mix of watermelon and cherry on the nose, with a delectable fruity, off dry palate

Cotes de Provence / France

M 8.3 L 11 B 31

Fresh and delicately aromatic, showing notes of red berries, citrus zest, blossom and gentle spice. A clean, dry finish confirms its refreshing character

Whispering Angel / France

B 41

This light, elegant, fruit forward wine showcases premium Provence rose. A pretty scent of strawberry, peach, rosewater and orange blossom. Wonderfully dry and crisp, balanced by citrus zest and a delicious creamy finish

All wines available by the glass are sold in:
G 125ml M 175ml L 250ml B 750ml

Red Wines

Pinot Noir / Romania

M 7 L 9.3 B 26

Aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes and sweet spice on the palate

Tempranillo Cabernet Sauvignon / Spain

M 7 L 9.3 B 26

Deep cherry colour, with aromas of violet, chocolate, and liquorice. The palate is structured, well balanced and intense with silky tannins

Merlot / Chile

M 7.5 L 10 B 28

Excellent depth of flavour, including plum and black cherry. A well balanced wine with a light oak finish.

Fitou / France

B 29

A blend of Syrah, Grenache and Carignan. Cherry drops and pronounced black fruit on the nose. Jammy, with plums and a hint of spice on the palate and a delicate pepper finish

Cabernet Sauvignon Shiraz / South Africa

M 8 L 10.7 B 30

An enticing bouquet of cassis, blackberry, sweet spice and vanilla. Dense blackberry, blackcurrant and eucalyptus flavours with cedar notes and a great tannic structure

Pinotage / South Africa

M 8.3 L 11 B 31

The nose displays a burst of red and black berries continuing through on to the palate, joining rich plum and a quirky banana note that adds real complexity

Primitivo / Italy

B 34

Full and round with soft sweet tannins. Hints of fruit compote with juicy depth and a warmth on the finish

Organic Malbec / Argentina

M 10 L 13.4 B 36

Bright ruby in colour, the nose shows red summer fruits and hints of pepper. The palate is an attractive concentration of ripe red fruits, blackberry compote, plum, cracked black pepper and spice. A great structured wine with smooth tannins

Rioja Gran Reserva / Spain

B 40

Aged 5 years in oak, this wine displays aromas of rich black fruit. Enticing savoury spices with well appointed oaky notes on the palate. An elegant representation of this classic wine.

Musar Jeune / Lebanon

M 11.5 L 15.3 B 42

A blend of Cinsault, Syrah and Cabernet Sauvignon, this special wine reminds us of a rainy forest walk! It delivers intense flavours of cherries, blackcurrants, blueberries and violet. Warm, spicy, savoury finish.