



Father's Day



2 Courses £34 / 3 Courses £42

Starters

Broccoli and Stilton soup, cheese and onion scone (GFO, VGO)

Tempura soft shell crab, tartare sauce, mixed leaf salad

Holiday Prawns: King prawns sautéed with garlic, chilli, chorizo and olive oil, toasted sourdough (GFO)

Scotch Egg Upgrade: black pudding and sausage wrapped hen's egg, piccalilli

Panko coated goat cheese, celery and roasted pistachio salad (GFO)

Curried lentil and chickpea tartlet, garlic tahini, dressed leaves (VGO)

Spinach and feta potato fritters, tomato ragu (GF)

Creamy garlic mushrooms, toasted sourdough (GFO, VGO)

Crispy oyster mushroom "wings", hot maple glaze, spring onions (VGO)

Mains

Our Roasts: Yorkshire pudding, roast potatoes, seasonal greens, creamy mash, roast root vegetables, pan gravy (GFO)

Choose: Rump of Beef, Chicken Breast, Pork Loin, Nut Roast (GFO, VGO)

Signature Pie: slow braised steak and ale pie, chive mash, green beans, gravy (GFO)

Fish Pie topped with chive and crème fraîche smashed potatoes, seasonal greens (GF)

Trio of Fish: pan fried sea bass, battered cod cheek, tempura haddock, parmentier potatoes, caper sauce

Herb crumbed fillet of cod, pancetta, pea, sun blush tomato and mixed bean cassoulet, lemon oil (GFO, VGO: herb crusted aubergine)

The Melting Parcel: Filo pastry, Camembert filling, griddled vegetable medley, tomato sauce

Lamb Wellington: lamb shoulder, spinach and feta wellington, sauté potatoes, tomato and mint sauce, green beans

Free range British chicken schnitzel, jalapeno slaw, sweet potato fries (GFO)

Scullery Super Salad: purple sprouting broccoli, butter beans, chickpeas, avocado, mixed leaves, tomatoes, peppers, red onion, pumpkin seeds, pine nuts, lemon basil oil (GF) **Add:** Grilled Chicken (GF) Halloumi (GF) Tempura Tofu (VGO)

Desserts

Lemon posset, passion fruit coulis, Florentine biscuit (GF)

Rhubarb and custard cheesecake, Yorkshire rhubarb compote, toasted oat crumb

Warm treacle tart, clotted cream

Black Forest: chocolate brownie, cherry compote, cherry ice cream (GFO, VGO)

Ginger Pudding, stem ginger sauce, pouring cream (GFO, VGO)

Blood orange Crêpe Suzette, vanilla ice cream (Add a Grand Marnier shot +£5)

Crème Brulee, blueberries, orange biscuit (GFO)

Fudge Sundae: chocolate fudge, honeycomb, vanilla ice cream, toffee sauce, shortbread biscuit (GFO, VGO)

Trio of Cheese: Brie, aged Cheddar, Stilton, celery, grapes, onion chutney, crackers (GFO)

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



THE SCULLERY

KITCHEN

