



Boxing Day and New Year's Day

2 Courses £33 / 3 Courses £40

Starters

Hug in a bowl: your choice of soup served with sourdough (GFO)

Creamy leek and smoked haddock / Roast vine tomato and fresh mint (VGO)

Chicken liver parfait, pink pickled onions, toasted sourdough (GFO)

Black pudding bon bons, tomato, onion and chilli salsa, streaky bacon crisps

Mushroom Crumble: mixed exotic garlic mushrooms, herby crumble topping, dressed leaves (GFO, VGO)

Beer battered chicken goujons, garlic mayo dip

Sticky pork belly bites, apple and cider glaze, sesame seeds, celeriac remoulade (GF)

King Prawn Cocktail: brown crab marie rose, avocado, pickled cucumber, buttered granary bread (GFO)

Duck spring rolls, sweet chilli dipping sauce

Vegetarian spring rolls (VGO)



Mains

The Scullery Roasts. Choose: Rump of Beef, Chicken Breast, Turkey, Nut Roast (GFO, VGO)

Served with all the trimmings (including a Yorkshire Pudding)

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

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

Camembert en croute, woodland mushroom, mustard and tarragon sauce, green beans, roast potatoes

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

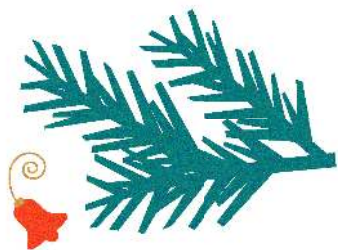
Seasonal Wellington: butternut squash, lentil and chestnut wellington,
rosemary onion sauce, roast potatoes, green beans (VGO)

Proper S&M: pork sausages, creamy mash, proper gravy, seasonal greens, onion rings (VGO)

Roast cod and King prawns, garlic crushed new potatoes, seasonal greens, champagne and chive cream sauce (GF)

Pan fried fillet of seabass, sauté new potatoes, seasonal greens, caper sauce (GF)

Braised featherblade of beef, horseradish mash, roast shallots, buttered leeks, red wine gravy (GF)



The sweeter things in life

Traditional Christmas pudding, brandy sauce (GFO, VGO)

Bramley apple and blackberry crumble, custard (GFO / VGO)

Clementine posset, cranberry compote, ginger biscuit (GFO)

Vanilla cheesecake, mulled wine poached pear, salted caramel and hazelnut praline

Dark chocolate and Guinness pudding, warm chocolate sauce, vanilla ice cream (GFO, VGO)

Crème Brulee, blueberries, orange biscuit (GFO)

Cheese board: brie, stilton, aged cheddar, onion marmalade, crackers (GFO)



***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

