THE SCULLERY

KITCHEN

## Starters

Soup of the day, Roger's sourdough bread / 8 (GFO, VGO)

French onion soup, Gruyere crostini / 10

Crispy Dumplings: confit duck, ginger and spring onion filling, soy and blackberry dipping sauce / 13

Black pudding bon bons, streaky bacon crisps, red onion, tomato and chilli salsa / 11

Wild mushroom and parmesan arancini, truffle mayonnaise / 11 (GF, VGO)

Crispy sesame prawn toast, chilli, spring onion, sweet soy / 13

Roast beetroot, whipped goat's cheese, pickled pear, candied walnuts, rocket / 11 (GF, VGO)

King scallop thermidor, parmesan breadcrumb / 16 (GFO)

Salt and pepper squid, spiced red pepper puree, crispy onions / 12

## Mains

Free range British chicken schnitzel, warm crushed new potatoes, charred leeks, lemon, caper and parsley dressing, rocket / 24 (GFO, VGO)

Butcher's salad: 8oz Rump steak, fried egg, bacon bits, new potatoes, peppers, tomatoes, red onion, cucumber, lemon mustard dressing / 25 (GF)

Warm Winter Salad: roast squash, lentils, roast red onion, baby spinach, feta, pumpkin seeds, maple mustard dressing / 20 (GF, VGO)
**Add:** *grilled chicken (GF), halloumi (GF), tempura tofu (VGO) / 5*

Camembert en Croute: crispy baked filo pastry parcel, melting camembert and red onion, woodland mushroom and garden pea ragu / 25

Cod fillet, crispy polenta, champagne and chive veloute, green beans / 29 (GFO)

Trio of Fish: pan fried seabass fillet, tempura haddock, battered cod cheek, seasonal greens, parmentier potatoes, caper sauce / 29

Beef Wellington: slow braised featherblade of beef wellington, fondant potato,
roast shallot, buttered savoy, horseradish crème fraiche, red wine and thyme jus / 34

Signature Pie: steak and ale pie, chive mash, green beans, pan gravy / 21 (GFO)

Fish Pie topped with chive and crème fraiche smashed new potatoes, seasonal greens / 21 (GF)

The Scullery Roast: crispy skinned chicken breast, stuffing, mash, roast potatoes,
root vegetables, seasonal greens, gravy, Yorkshire pudding / 25 (GFO/VGO nut roast)

Proper S&M: Classic pork sausages, creamy mash, pan gravy, onion rings, seasonal greens / 19 (VGO)

Crispy Pork Belly: black pudding stuffed pork belly, celeriac remoulade, celeriac puree, apple ketchup, herby potatoes, green beans / 29

## 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: Peppercorn / Chimichurri / Red wine and thyme / 4 (GF)

## Burgers and Breads

*Served with chips, onion rings, coleslaw*

The Ultimate Burger: our own recipe pork and beef burger, cheddar, gherkins, tomato salsa, iceberg / 19.5 (GFO, VGO) **Add:** bacon / 1.5

The Chicken Burger: Choose your chicken - herb marinated grilled or beer battered fried, garlic mayo, iceberg / 19.5 (GFO, VGO)
**Add:** *cheese / bacon / avocado / 1.5 halloumi / 2.5*

Hot Honey Halloumi Burger: hot honey glazed halloumi, pink pickled onions, rocket, garlic mayo / 18 (GFO, VGO)

The Steak Sandwich: 8oz rump steak, mustard mayo, rocket, sourdough / 21

## Sides

Sweet potato fries / 5 | Chips / 4.5 | Seasonal greens / 4

Beer battered onion rings / 4.5 | Side salad / 5.5

## The sweeter things in life .....

Vanilla Cheesecake, toffee sauce, hazelnut praline, dark chocolate shavings / 9.5

Bramley apple and blackberry crumble, custard / 9 (GFO, VGO)

Chocolate and ginger brownie, orange compote, vanilla ice cream / 9.5 (GFO, VGO)

Crème Brûlée, blueberries, orange biscuit / 9 (GFO)

Clementine posset, cranberry compote, ginger biscuit / 9.5 (GFO)

Sticky toffee pudding, vanilla ice cream / 9.5 (GFO, VGO)

Dark chocolate and Guinness pudding, chocolate sauce, vanilla ice cream / 9.5

Fudge Sundae: vanilla ice cream, toffee sauce, chocolate fudge, honeycomb, shortbread biscuit / 8 (GFO)

Trio of Ice Cream: Chocolate, Strawberry, Vanilla, Salted Caramel, 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 it's 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.

**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.