THE SCULLERY

KITCHEN

Sunday Menu

2 courses £30 / 3 courses £36

Starters

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

Beer battered haddock goujons, tartare sauce

French onion soup, Gruyere crostini (+£2 supplement)

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

Crispy coated warm goat cheese, celery and toasted pistachio salad (GFO)

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

Creamy garlic mushrooms, sourdough toast (GFO, VGO)

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

Crispy sesame prawn toast, chilli, spring onion, sweet soy (+£3 supplement)

Mains

Your Sunday Saviour …… our roasts

Choose: Rump of Beef, Chicken Breast or Pork Loin with stuffing, Nut Roast (GFO, VGO)
Served with: Yorkshire pudding, mash, seasonal greens, roasted root vegetables, roast potatoes, pan gravy

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

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

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

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

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

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

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

Beef Wellington: slow braised featherblade of beef wellington, sauté potatoes, buttered savoy, red wine and thyme jus (+£4 supplement)

Ultimate Burger: pork and beef burger, cheddar, tomato salsa, iceberg, gherkins, chips, slaw, onion rings (GFO, VGO)

Chicken Burger: choose grilled or beer battered chicken, garlic mayo, iceberg, chips, slaw, onion rings (GFO, VGO)

Hot Honey Halloumi Burger: hot honey glazed halloumi, pink pickled onions, garlic mayo, rocket, chips, slaw, onion rings (GFO, VGO)

Sides

Chips / 4.5 | Sweet Potato Fries / 5 | Onion Rings / 4.5

Seasonal Greens / 4 | Side Salad / 5.5

Sweeten up your Sunday …

Vanilla cheesecake, toffee sauce, hazelnut praline, dark chocolate shavings

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

Crème Brûlée, blueberries, orange biscuit (GFO)

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

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

Clementine posset, cranberry compote, ginger biscuit (GFO)

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

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

Trio of Ice Cream: Chocolate, Strawberry, Vanilla, Salted Caramel, Mango Sorbet (GF, VGO)

Affogato: espresso, vanilla ice cream (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.