

Scutchers menu

Something to Nibble

Half a dozen pickled quails eggs, homemade crisps celery salt	£5
A bowl of green olives	£4
Crispy whitebait with a lime and chilli mayo dip	£5
Scutchers garlic bread	£5

To Start

Tempura tiger prawns with a sweet chilli dipping sauce	£10
Creamy garden pea veloute with black pudding crumb topped with a crispy egg	£9
Warm crab and scallop mousse layered with pasta and a chive and shallot butter sauce	£12
Sauteed foie gras on haggis with mushy peas and a rich jus	£18
Warm smoked eel on a potato salad with frisse and horseradish cream	£11
Hand dived seared scallops on a bacon, pea and parmesan risotto with a red wine gravy	£16
Langoustine tails with spinach in a curry spiced langoustine bisque	£18
Crispy beef in tempura batter on an orinetal salad with a Japanese dressing	£10
30gms of Royal Oscietra caviar with chopped onion, sour cream and fingers of toast	£125

To Follow

Fillet of turbot on petit pois, little gems with a tartare style sauce, fried potatoes and a posh fish finger	£29
Fillets of Dover sole meuniere with a brown shrimp vierge sauce served with new potatoes	£28
Callops of monkfish on a red pepper, sun dried tomato and basil provencale sauce served with tagliatelle	£26
Medallions of fillet beef on buttered spinach with a port jus and side of Gorgonzola mac and cheese	£29
Roast loin of English lamb in the style of Irish stew (root vegetables, potatoes in a thyme jus)	£24
Pan fried calves liver with bacon and creamy mash and gravy	£24
Roast breast of Gressingham duck on sweetheart cabbage, lardons with a maple syrup gravy and hash brown	£24

All main courses served with a melange of vegetables

To finish - all puds £8.50

Vanilla creme brulee with a compote of cherries

Iced raspberries, strawberries and blueberries with hot white chocolate sauce

Rhubarb and strawberry nutty crumble with thick cream

Chocolate brownie with fudge sauce and honey comb ice cream

Banana fritters with maple syrup and salted caramel ice cream

Vanilla rice pudding with a compote of winter fruits in mulled wine syrup

Iced tiramasu with chocolate ice cream

A selection of sorbets and ice creams - £2.50 a scoop

Welsh rarebit with a chive and tomato salad

Cheese - £9

Montagnola - soft blue vein -

Black Bomber - mature cheddar like cheese

Trevarrian Cornish organic Brie

Cornish Yarg - Nettle covered semi hard cheese

With biscuit and onion jam

Coffees and teas from £2.90

Why not try an Espresso Martini - Coffee Vodka, Kahlua or Baileys Creme Cacao and a shot of espresso shaken with ice - £8.50

Dessert wines and Port

2014 Black Muscat Elysium (red sweet wine) California £10.00 a glass

2015 Essensia Orange Muscat - California £10.00 glass

2015 Chateau Laville - Sauternes £10.00 a glass

Chilled 10 year old Warres Tawny Port £5 a glass

Late bottled Vintage Taylors 2010 £5 a glass

'Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if you want to know about our ingredients'

Follow us on twitter @_scutchers