

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
Best white crab terrine encased in smoked salmon with a spring onion and ginger salad	£10
Sauteed foie gras on haggis with mushy peas and a rich jus	£18
Grilled field mushroom topped with spicy rarebit on a red pepper, sun dried tomato salad with a balsamic dressing	£9
Hand dived seared scallops on spinach with a curry spiced langoustine bisque	£16
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 little gems with a tartare style sauce with fried potatoes and a posh fish finger	£29
Whole grilled Dover sole (18-20oz) served with chips	£32
Fillet of halibut on a brown shrimp, smoked haddock chowder with a hint of saffron	£26
Fillet of sea bass with a provencale sauce, red peppers, sundried tomatoes on tagliatelle	£25
Medallions of fillet beef on oyster mushrooms with a port jus and served with chips	£29
Roast rack of English lamb with a herby stuffed tomato, dauphinoise potatoes and gravy	£27
Pan fried calves liver with bacon and creamy mash and gravy	£24
Roast loin fillet of venison on braised red cabbage with a rosti and black berry gravy	£27

All main courses served with a melange of vegetables

To finish - all puds £8.50

Iced raspberries, strawberries and blueberries with hot white chocolate sauce

Rhubarb and strawberry nutty crumble with thick 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

Profiteroles filled with vanilla cream and drenche din hot chocolate sauce

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 - or hot with toasted sour dough bread

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'

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