

# Scutchers menu

## Something to Nibble

Half a dozen pickled quails eggs, homemade crisps celery salt	£5
A bowl of mixed olives	£4
Scutchers garlic bread	£5

## To Start

Creamy cauliflower cheese soup	£7
Stir fried tiger prawns Singapore style - chilli, soy, ginger, garlic, tomato, coriander, spring onions served with rice	£12
Smoked duck salad with rocket, pomegranate, pink grapefruit and a drizzle of pomegranate molasses	£9
Best white crab terrine encased in smoked salmon with a spring onion and ginger salad	£12
Sauteed foie gras on haggis with mushy peas and a rich jus	£18
Toasted goats cheese on a beetroot and orange salad with a drizzle of balsamic glaze	£9
Hand dived seared scallops on a smoked haddock and artichoke risotto with a grain mustard dressing	£16
Warm smoked eel on frisse lettuce with a potato salad and horseradish cream	£12

## To Follow

Whole grilled Dover sole (18-20oz) served with chips	£32
Grilled fillet of turbot on spinach with a shallot, chive and tomato butter sauce served with new potatoes	£29
Fillet of halibut on a prawn and chive mash with a curried lobster bisque	£26
Medallions of fillet beef with mushrooms, lardons and baby onions in a rich red wine jus served with a parsley and horseradish mash	£29
Roast loin of English lamb with saute potatoes and a tomato, olive and anchovy jus	£24
Pan fried calves liver with bacon and creamy mash and gravy	£24
My duck cassoulet, breast of duck, roast garlic, chorizo and mixed beans and lentils	£23

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

Banana fritters with fudge sauce and salted caramel ice cream

Chocolate truffle torte with a compote of strawberries with honeycomb ice cream

Vanilla creme brulee with a compote of cherries

Bakewell rice pudding, Creamy rice with raspberries and almonds

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

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