

# Scutchers menu

## Something to Nibble

A bowl of mixed olives	£4
Pork belly bites with apple sauce dip	£5
Scutchers garlic bread	£5
6 picked Quails eggs with homemade crisps and celery salt	£5

## To Start

Creamy chopped egg with watercress puree and wafers of our own smoked salmon	£12
Tempura Carabineros prawns with a Japanese dip	£12
Sauteed foie gras on haggis with mushy peas and a rich jus	£18
Local asparagus with roast red peppers, shavings of parmesan and topped with crispy bacon - balsamic glaze	£10
Hand dived seared scallops on a spinach risotto with a curried lobster bisque	£16
Warm fillets of smoked eel, Jersey Royal and horseradish salad with frisse	£12
Carpaccio of beef with rocket and wasabi remoulade	£12
30gms of Royal Oscietra caviar with chopped onion, sour cream and fingers of toast	£125

## To Follow

Fillet of turbot on samphire with saute potatoes and a potted shrimp butter sauce	£30
Whole grilled Dover sole (18-20oz) with served with Jersey Royals	£32
Callops of monkfish on a Singapore sauce (tomato, garlic, ginger, spring onion and coriander) serve with basmati rice	£25
Tournedos of fillet beef with triple cooked chips, bearnaise sauce and a rich wine jus	£29
Roast breast of free range Creedy duck, duck faggot, soy and honey jus with a potato rosti	£25
Pan fried calves liver with bacon and creamy mash, fried onions and gravy	£24
Wild mushroom, spinach, and goats cheese risotto served with a tomato and shallot salad	£18

All main courses served with a melange of vegetables

## To finish - all puds £9

Iced raspberries, strawberries and blueberries with hot white chocolate sauce

Profiteroles with vanilla cream and drench in chocolate sauce with a caramel crumb

Vanilla creme brulee with a compote of cherries

Banana fritters with maple syrup and salted caramel ice cream

Vanilla rice pudding with a compote of rhubarb and strawberry

Crepes suzette with orange curd ice cream and a Grande Marnier orange syrup

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

Welsh rarebit with a chive and tomato salad

Cheese - £11

Montagnola - soft blue vein -

Black Bomber - mature cheddar like cheese

Trevarrian Cornish organic Brie

With toasted crumpets 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

2020 Moscato d'Asti G.D.Vaira - (37.5cl)	£24.00
2020 Late Harvest Chenin Blanc Cullen Margaret River	£10.00 glass
2016 Chateau Laville - Sauternes	£10.00 a glass
2015 Botrytis Pinot Gris Greywacke - (37.5cl)	£35.00
Chilled 10 year old Sandeman 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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