

Scutchers menu

Something to Nibble

A bowl of mixed olives	£4
Crispy whitebait with a lime and chilli mayo dip	£5
Scutchers garlic bread	£5
6 pickled Quails eggs with celery salt and homemade crisps	£5

To Start

Hand peeled prawn, avocado and smoked salmon cocktail with marie rose	£10
Crispy beef on a crunchy salad with a Japanese dressing	£10
Tempura carabineros prawns with a sweet chilli dip	£12
Seared scallops on spinach topped with a thermidor sauce	£14
Sauteed foie gras on black pudding, apple puree and a rich jus	£18
Sauteed veal kidneys in a grain mustard sauce served with basmati rice	£10
Parma ham with artichokes, roast red peppers, blue cheese and a balsamic dressing	£9
Maldon rock oysters, natural of tempura - as many as you like - each	£3.50
30 gms of Oscietra cavair with sour cream, chopped onion and fingers of toast	£150

To Follow

Callops of Monk fish on a Singapore style sauce (tomato, ginger, chilli, coriander sesame oil) served with basmati rice	£24
Whole grilled Dover sole (18-20 oz) with chips	£32
Fillet of halibut on a prawn and chive mash with a curry sauce	£25
Fillet of turbot on crushed potatoes with a tartare style butter sauce	£29
Sirloin steak with grilled tomato, mushrooms, onion rings, fries and a bearnaise sauce	£28
Pan fried calves liver with bacon & creamy spring onion mash, with gravy	£25
Roast loin of lamb on minty crushed peas with a rosti and a rich gravy	£25
Mixed mushroom Stroganoff with basmati rice	£16
All main courses served with a melange of vegetables	

To finish - all puds £9

Iced raspberries, strawberries and blueberries with hot white chocolate sauce

Vanilla creme brulee with a compote of cherries

Banana fritters with maple syrup and salted caramel ice cream

Bakewell rice pudding with raspberry sauce and crispy almonds

Granny Sally's Christmas pudding with rum fudge sauce and clotted cream ice cream

Panattone bread and butter pudding with an apricot coulis

Profiteroles filled with vanilla cream and drenched in chocolate sauce

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

Welsh rarebit with a chive and tomato salad

Cheese - £11

Epoisse - washed rind smelly

Black Bomber - mature cheddar like cheese

Somerset Brie

Montagnola - soft blue vein

With biscuits 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
Pfeiffer Muscat Rutherglen - Victoria Australia	£6.00 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'