

# 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

Best white crab, avocado and prawn cocktail with marie rose sauce	£13
Creamy asparagus and spinach soup	£8
First crop local asparagus with lemon hollandaise	£11
Tempura Carabinero prawns with a sweet chilli dip	£13
Seared scallops on a pea, bacon and parmesan risotto with a drizzle of balsamic	£16
Wafers of Parma ham with blue cheese, roast red peppers and a drizzle of pomegranate molasse	£11
Sauteed veal kidneys in a three mustard sauce served with rice	£11
30 grams of Royal Oscietra caviar with sour cream, chopped onion and toast fingers	£145

## To Follow

Whole grilled Dover Sole (18-20oz) served with chips	£37
Luxury fish stew with rouille, croutons and creamy mash	£27
Fillet of turbot on spinach crushed Jersey royals with a curried lobster sauce	£29
Escalope of pork fillet in crispy crumb herby caper lemon butter served with chips	£23
Pan fried calves liver with bacon, creamy mash and gravy	£27
Roast loin of lamb with a stuffed herby tomato, dauphinoise potatoes and gravy	£25
Medallions of fillet beef on buttered spinach, haggis butter, horseradish mash and a red wine jus	£38

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 caramelised pineapple

Creamy vanilla rice pudding with a rhubarb compote

Profiteroles filled with vanilla cream and drench in chocolate sauce

Strawberry and raspberry Pavlova with vanilla cream and coulis

Chocolate truffle terrine with a little brownie and salted caramel ice cream

Banana fritters with fudge sauce and banoffee ripple ice cream

Sticky toffee pudding with fudge sauce and vanilla ice cream

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

Cheese - £11

Epoisse - washed rind smelly

Black Bomber - mature cheddar like cheese

Sussex 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 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'