

# 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 crisps and celery salt	£5

## To Start

Best white crab, hand peeled prawns & avocado cocktail with marie rose	£13
Creamy watercress soup topped with toasted almonds	£7
Tempura tiger prawns with a sweet chilli dip	£13
Wafers of Parma ham with roast red peppers, blue cheese, artichokes and a lemon dressing	£10
Seared scallops on a spring onion and pickled ginger risotto with a soy dressing	£16
Smoked duck salad with pink grapefruit and pomegranite - balsamic glaze	£10
Lobster Americaine - shallots, tomatoes, Brandy, white wine, cream served with rice	£18
As a main course	£38
Sauteed foie gras on haggis and mushy peas with a rich jus	£18
30gms of Oscietra caviar with sour cream, chopped onion and toast fingers	£145

## To Follow

Whole grilled Dover sole (16-18oz) served with chips	£35
Fillet of turbot with a tartare style butter sauce, fried potatoes and a posh fish finger	£29
Fillet of halibut on a prawn and chive mash with a light curry sauce	£29
Pan fried calves liver with bacon, creamy mash and gravy	£27
Roast loin of lamb with minty peas, rosti and a rich gravy	£28
Minute fillet steak with a sauce Diane (mushroom, shallots, cream Brandy Dijon and Worcestershire sauce, served with chips	£29
Escalope of pork Milanese, in crispy crumb with parmesan, tomato and red onion salsa served with chips	£23

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 rhubarb and strawberries

Bakewell tart with coulis and vanilla ice cream

Strawberry and raspberry lemon curd Eton mess with vanilla cream and coulis

Chocolate truffle tort with a brownie and vanilla ice cream

Banana fritters with fudge sauce and salted caramel ice cream

Welsh rarebit on a tomato and chive salad

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

Cheese - £11

Black Bomber - mature cheddar like cheese

Montagnola - soft blue vein

Baron Bigod Brie style made in Norfolk

With biscuits and an onion jam

## Coffees and teas from £3.50

Why not try an Espresso Martini - Coffee Vodka, Kahlua or Baileys Creme Cacao and a shot of espresso shaken with ice - £9.50

## 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'