

Scutchers menu

Something to Nibble

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

To Start

Creamy asparagus soup	£9
Wild Patagonian red shrimp in tempura batter with a sweet chilli dip	£14
Seared scallops on a pea, bacon and parmesan risotto with a red wine jus	£16
Best white crab, hand peeled prawns & avocado cocktail, with marie rose	£14
Confit duck on a cucumber and spring onion salad with a hoi-sin dressing	£14
Local asparagus with roast red peppers, shavings of parmesan and a balsamic dressing	£12
Anti pasta - Bresaola, Parma ham, Serrano ham, artichokes, caper berries gherkins and a Japanese sauce	£15
Maldon oysters - natural or tempura as many as you like each	£4

To Follow

Whole grilled Dover sole served with fries 18-20oz	£36
Fillet of turbot on buttered spinach with Jersey Royals and a lighty curried lobster sauce	£36
Callops of monkfish on tagliatella with a wild garlic pesto	£32
Pan fried calves liver with bacon, creamy mash and gravy	£29
Roast loin of lamb on French style peas with a rosti and gravy	£29
Roast breast of Gressingham duck with a rosti and cherry sauce	£29
Medallions of beef fillet with grilled tomato, mushrooms, onion rings, bearnaise sauce and served with fries	£39

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

Banana fritters with fudge sauce and salted caramel ice cream

Vanilla ice cream with milk chocolate sauce in a brandy snap basket

Bakewell creamy rice pudding with raspberry coulis and crispy almonds

Strawberry Romanoff - strawberries macerated in Grand Marnier, whipped cream and ice cream

Welsh rarebit on a tomato and chive salad

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

Cheese - £13

Black Bomber - mature cheddar like cheese

Montagnola - soft blue vein

Baron Bigod - Brie like soft cheese 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 - £10.50

Dessert wines and Port

2017 Domaine Cauhape - Jurancon Symphonie De Novembre	£10.00 glass
2021 Elysium Black Muscat - Quady -California	£10.00 glass
2016 Chateau Laville - Sauternes	£10.00 a glass
2022 Late Harvest Chenin Blanc Cullen Wines - Margaret River	£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'