

# Scutchers Menu

## Something to nibble

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

## To Start

Wild Patagonian red shrimp in tempura batter with a sweet chilli dip	£15
Soup of the day - please ask	£10
Crispy beef on an oriental salad with a Japanese dressing	£14
Seared scallops with a pea, bacon and parmesan risotto and red wine gravy	£16
Open ravioli with mixed mushrooms in a truffle and parmesan sauce	£12
Sauteed Veal kidneys in a shallot and three mustard sauce with basmati rice	£14
Best white crab, avocado and hand peeled prawn cocktail	£16
Sauteed foie gras on haggis with mushy peas and a rich gravy	£19
30 grams of Oscietra caviar with sour cream, diced onions and toast fingers	£145

## To Follow

Fillet of seabass on Mediterranean crushed potatoes with tomatoes and basil	£35
Whole grilled Dover sole with fries (18-20oz)	£42
Fillet of halibut with a smoked haddock and brown shrimp chowder flavoured with saffron	£35
Calves' liver and bacon with creamy mash and gravy	£35
Roast loin of lamb with wilting spinach, baby carrots and rosemary potatoes	£35
Roast breast of Gressingham duck on sweet heart cabbage with a marmalade sauce and parmentier potatoes	£35
Medallions of fillet beef with a red wine gravy and a side order of blue cheese, mac and cheese	£42

All main courses served with a melange of vegetables.

## All puds £10

Iced raspberries, blueberries and strawberries and hot white chocolate sauce

Vanilla crème brulee with caramelised pineapple

Chocolate truffle torte with a brownie and mint choc chip ice cream

Banana fritters with salted caramel ice cream and fudge sauce

Bakewell tart with vanilla ice cream

Profiteroles filled with vanilla cream and drenched in chocolate sauce

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

Montagnola - Soft blue vein

Baron Bigod - brie like - made in Norfolk

With biscuits and onion jam

## Coffee and teas - £3.90

Why not try an Espresso Martini - Coffee Vodka, Kahlua, Baileys, Crème Cacao and a shot of espresso shaken with ice £10.50

## Dessert wine and port

2021 Elysium Black Muscat - Quady California £10 glass

2016 Chateau Laville Sauternes £10 glass

2022 Late Harvest Chenin Blanc Cullen wines - Margaret river £10 glass

2015 Botrytis Pinot Gris Greywacke 37.5cl £35

Chilled 10 year old Sandeman Tawny port £5 glass

Late bottled Vintage Taylors 2010 £5 glass

Food allergies and intolerances, before you order your food and drink please speak to our staff if you would like to know about our ingredients.