

# Scutchers Menu

## Something to nibble

A bowl of mixed olives	£5
Crispy fried butterfly prawns with a chilli and lime mayo	£7
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 (GF)	£14
Soup of the day please ask (GF)	£9
Best white crab, avocado and hand peeled prawn cocktail with marie rose (GF)	£15
Seared scallops on a pea, bacon and parmesan risotto with a balsamic dressing (GF)	£18
Mixed mushroom open ravioli with a parmesan and truffle cream sauce	£12
Sauteed Veal kidneys with a three mustard sauce on creamy mash (GF)	£14
Sauteed foie gras on black pudding with mushy peas and a rich gravy	£18
Carpaccio of beef with rocket, parmesan and a Japanese dressing	£14
30 grams of Royal Oscietra Caviar with sour cream, diced onion and toast fingers	£145

## To Follow

Whole grilled Dover sole served with fries (GF)	£55
Stir fried monkfish with spring onions, ginger and served with linguine	£40
Fillet of halibut on a smoked haddock and brown shrimp chowder flavoured with saffron (GF)	£40
Fillet of wild seabass on samphire with a lemon butter sauce and crushed potatoes (GF)	£40
Pan fried calves liver with bacon, mash and gravy (GF)	£40
Roast loin of lamb with minty peas, rosti and gravy (GF)	£40
Roast breast of Gressingham duck on sweetheart cabbage with a rosti and a marmalade gravy (GF)	£40
Medallions of fillet beef with a corned beef hash and a green pepper corn sauce (GF)	£45

## All puds £12

Warm raspberries, blueberries and strawberries and hot white chocolate sauce (GF)

Vanilla crème brulee with a compote of cherries (GF)

Banana fritters with salted caramel ice cream and fudge sauce (GF)

Bakewell creamy rice pudding with raspberry coulis (GF)

Crepes suzette with vanilla ice cream

Profiteroles filled with vanilla cream drenched with chocolate sauce

Chocolate truffle torte with a brownie and cherry ice cream

Welsh rarebit on a tomato and chive salad

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

## Cheese - £15

Black Bomber - mature cheddar like

Montagnola - Soft blue vein

Baron Bigod - brie like - made in Norfolk

With biscuits and my piccalilli

## Coffee and teas - £3.50

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

## Dessert wine and port

2016 Chateau Laville Sauternes	£10 glass
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2022 Late Harvest Chenin Blanc Cullen wines - Margaret river	£10 glass
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2015 Botrytis Pinot Gris Greywacke 37.5cl	£35
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Chilled 10 year old Sandeman Tawny port	£5 glass
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Late bottled Vintage Taylors 2010	£5 glass
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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.