

Scutchers Menu

Something to nibble

A bowl of mixed olives	£5
Crispy butterfly prawns with a chilli and lime dip (6)	£7
Scutchers garlic bread	£6
6 pickled quail's 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 (GF)	£15
Seared scallops on a pea velouté topped with crispy bacon (GF)	£18
Grilled mussels taken from the shell with garlic butter and a crispy topping	£12
Mixed mushroom open ravioli with a parmesan and truffle cream sauce	£12
Sauteed foie gras on black pudding with mushy peas and a rich gravy	£18
Toasted goats cheese with an onion jam on a potato nest	£12
Maldon oysters Natural or tempura as many as you like each	£4
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)	£45
Fillet of halibut on prawn mash with a light curry sauce	£39
Fillet of turbot with a tartare butter sauce served with fried potatoes (GF)	£40
Roast loin of lamb with a tomato, olive, anchovy and basil sauce with a rosti	£40
Escalope of chicken breast in crispy crumb with a Dijon and tarragon sauce - served with fries	£24
Pan fried calves liver with bacon, creamy mash and gravy (GF)	£39
Medallions of fillet beef - surf and turf with tiger prawns in garlic butter served with fries (GF)	£45
Roast breast of Gressingham duck with sweet heart cabbage, rosti potato and marmalade sauce	£39

All main courses come with a melange of vegetables

All puds £12

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

Vanilla crème brulee with a cherry compote (GF)

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

Crepe suzette with orange sauce and vanilla ice cream

Blueberry and almond tart with lemon curd ice cream

Rhubarb and strawberry nutty crumble with cream and vanilla ice cream

Bakewell rice pudding with raspberry sauce and crispy almonds

Welsh rarebit on a tomato and chive salad

A selection of ice creams - £3.00 a scoop

Cheese - £15

Black Bomber - mature cheddar like

Montagnola - Soft blue vein

Baron Bigod - brie like - made in Suffolk

With biscuits and a sweet fig chutney

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

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.