

# Scutchers Menu

## Something to nibble

A bowl of mixed olives	£5
Scutchers garlic bread	£6
6 fried butterfly prawns with a chilli and lime mayonnaise dip	£8
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
Creamy cauliflower and coconut soup (GF)	£9
Grilled scallops with a hazelnut and herb butter topped with crispy bacon (GF)	£18
Best white crab vol au vent with crème fraiche, dill and a lightly curried lobster sauce	£14
Confit duck leg salad on a cucumber, spring onions with a Japanese dressing	£12
New season asparagus with crispy Parma ham, roast red peppers and a lemon butter sauce	£12
Sauteed foie gras on black pudding with mushy peas and a rich gravy	£18
30gms of Royal gold Oscietra caviar with toast fingers, sour cream and diced onion	£120

## To Follow

Fillet of wild John Dory on samphire with a saffron butter sauce and fried potatoes (GF)	£39
Fillet of halibut on a prawn and chive mash with a light curry sauce (GF)	£39
Fillets of Dover sole a la meuniere with brown shrimps and caper butter served with Jersey royals	£42
Escalope of veal pan fried with a tomato, basil compote with a hint of chilli (GF)	£39
Pan fried fillet Surf and Turf - tiger prawns in garlic butter served with a rosti (GF)	£48
Roast loin of lamb on braised red cabbage with a side of shepherds pie (GF)	£39

All main courses come with a melange of vegetables

## All puds £12

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

Creamy rice pudding with a compote of rhubarb and strawberries (GF)

Banoffee Sundae, Bananas in rum and maple syrup, biscuit and dulce de Leche topped with cream

Chocolate truffle with a little brownie and chocolate orange ice cream

Vanilla crème brulle with a compote of cherries (GF)

Spiced mincemeat and frangipane tart with clotted cream

Lemon and lime cheesecake with a compote of raspberries

Welsh rarebit on a tomato and chive salad

A selection of ice creams - £3.00 a scoop

## Cheese - £15

Mature Cheddar

Montagnola - Soft blue vein

Baron Bigod - brie like - made in Suffolk

With biscuits and chutney

## Coffee and teas - £3.90

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

Chilled 10 year old Sandeman Tawny port £6 glass

Late bottled Vintage Taylors 2010 £6 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.