

Scott's Brasserie

Snacks

House breads & whipped butter 6
Confit garlic flatbread 7
Olives (some contain anchovy) 5
House Smoked mediterranean prawns & aioli 11
Padron peppers 7
Carlinford oysters 3 each
Gildas 2 each
Orkney diver caught scallops in the shell, garlic butter or Nduja 8 each
Saucisson, grain mustard & cornichons 8
Rosette de lyon & celeriac remoulade 8
Steamed clams, confit garlic, smoked pork, fino sherry 8

Small Plates

Rump cap steak tartare, smoked marrow bone, sourdough toast 12
French onion soup, gruyere, croutons 10
Duck liver parfait, apple jam, chicory hazelnuts, brioche 11
Grilled flatbread, confit garlic & 6 escargot 15
Endive , roquefort, pear & walnut salad 10
House Cured salmon, turmeric pickled cucumber, house rye 14
Steamed St Austell mussels, marinere, or mouclade 12
Grilled Mediterranean prawns in their shell, Cantabrian chilli, roast garlic & parsley 14

Large plates

Rump steak frites, peppercorn sauce 27
Ratatouille, goats cheese, pistou 18
Roasted welsh lamb rump, french peas & pommes anna 30
Veal chop, purple broccoli, saute potatoes & smoked bordelaise sauce 40
Beef rib chop, house fries, watercress & bernaise sauce 40
Smoked label rouge chicken fricasse, saute morels & girolles, potato puree 25
South coast plaice grenobloise, house fries 28
700g wild dover sole A la meuniere, parmentier potato 45
Brisket & rib cap cheeseburger, pickles & house fries 20

Sides

Grilled hispi cabbage, anchovy mayonnaise, chilli 7
Green salad 6
Frites 5, Chips 5
Broccoli vinaigrette 7

Please advise us of any allergens, a discretional 12.5 % service charge will be added to your bill