

SCOTT'S BRASSERIE

Sunday, 19th April 2026

Olives 5

Sourdough, Whipped Butter & Tapenade 6

Carlingford Oysters Mignonette 3 each / French Gillardeau No3 4 each

Padron Peppers 7

Escargots de Bourgogne, Toasted Sourdough, ½ dozen 15

Entrées

Chicken Liver Pate, Cornichons, Sourdough Toast 12

House Smoked Salmon & Trout Rillettes, Pickled Cucumber Sourdough 12

Orkney Scallops, Alsace Bacon & Café de Paris Butter 12

Smoked Galician & Atlantic Prawn Cocktail, Buttered Brown Sourdough 14

Grilled Goats Cheese, Beetroot, Radicchio, Walnuts & Herbes De Provence 12

Sunday Roasts

All Served with Yorkshire Pudding, Roast Potatoes, Carrots, Parsnips, Broccoli & Gravy

60-Day Aged Charolais Rump of "Rosbif", Horseradish 28

Wood-Roasted Chicken (La Tupina-style), Pork & Ham Stuffing 25

Smoked Belly of Tamworth Pork, Apple Sauce 25

12-Hour Cooked, 40-Day Aged Limousin Rib of "Rosbif", Marrow Bone 35

Roasted Rump of Swaledale Lamb, Mint Sauce 28

Vegetarian Sausage Toad in the Hole 18

Large Plates

Cornish Plaice & Moules Marinere 27

French Lamb Rack, Piperade, Gratin Dauphinois 35

Sides

Leek, Cantal Cheese & Roquefort Gratin 7

Extra Roast Potatoes 5

Extra Gravy Pot 2

Please inform your server of any allergies or intolerances before placing your order.
A discretionary optional service charge of 12.5% will be added to your bill.