

SCOTT'S BRASSERIE

2010 La Cardone Medoc By The glass, A Superb Bordeaux Made To go with Roast beef £15

Nibbles

Olives 5

Sourdough, Whipped Salted Butter 5

Carlingford Oysters Mignonette 3 each Or Charantaise with Merguez Sausage 3 For 12

Escargots de Bourgogne, Baguette , 15 for ½ dozen

Starters

Heirloom Tomato, Buffalo Mozzarella & Truffle Balsamic Dressing 12

Prawn Pil Pil, Chilli garlic Parsley 14

Grilled Goats Cheese, Beetroot & Candied Walnut Salad 12

Scotts Salmon Gravdlax, Mustard Dressing, Herb Salad, Pickled Cucumber, Rye Sourdough 14

Sunday Roasts

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

60-Day Aged Charolais Rump of “Rosbif”, Horseradish 28

Wood-Roasted Chicken (La Tupina-style) Toulouse Sausage Stuffing 25

Scotts Caribbean Roast, Jerk Chicken, Rice & peas, Spiced Gravy, Plantain, Jerk Yorkshire 28 With Jerk Pork 36

Fire Roasted Leg of Swaledale Lamb, Mint Sauce, 28

Smoked Jerk Tamworth Pork Belly, Apple Sauce 25

Main Courses

Dover Sole A la Meuniere, Jersey Royals 42

Juicy Marbles Vegetarian Fillet Steak, Grilled Asparagus, Peppercorn Sauce, Frites 25

Wild John Dory, Tomato Provencal, Olives, Jersey Royals 30

Sides

Cantal Cheddar & Bretagne Cauliflower Cheese 7

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.