

Scott's Brasserie

Snacks

House breads, whipped butter & tapenade 5

Olives (some contain anchovy) 5

Confit garlic flatbread 7, with canabrian anchovy 9, with girolles & parmesan 11

Padron peppers 7

Saucisson, grain mustard, cornichons 7

Salt cod cheek beignets, lobster bisque, tarragon 12

Carlingford oysters 3 each

Velvet crab toast 10

Small Plates

Rump cap steak tartare, smoked bone marrow, sourdough toast 12

Grilled flatbread, confit garlic, escargot 15

Chicken liver parfait, black cherry, hazelnuts, brioche

Saute smoked mediterranean prawns, confit garlic, chilli 14

Grilled goats cheese, beetroot & candied walnut salad 12

Steamed St Austell mussels, marinere, or mouclade 12

House cured salmon gravadlax, pickled cucumber , 12

Sunday Roasts

30 day aged Herefordshire Rump of beef, horseradish 28

smoked label rouge chicken, cranberry sauce 25

Earls colne lamb rump, mint sauce 28

Roasted hispi cabbage & girolles 18

All served with Yorkshire pudding, roots, greens & gravy

Large Plates

Dover sole a la meuniere, saute potatoes 42

Winter squash ,goats curd, pine nuts & mint 18

Cornish john dory, saute girolles, french peas, parmentier potato 25

Sharing roasts (pre order by thursday)

Whole leg of lamb boulangere, green vegetables , (serves 4) 125

Whole roasted Aylesbury duck, gratin dauphinois, green vegetables (serves 4) 125

Sides

Montgomery cheddar cauliflower cheese 7

Smoked brisket stuffed yorkshire 10

Extra roast Potatoes 5, Extra Gravy 3

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