

# *Scott's Brasserie*

## *Snacks*

House breads, whipped butter & tapenade 5  
Olives ( some contain anchovy ) 5  
Confit garlic flatbread 7, with canatabrian 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, mariniere, 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 dauphinos, 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