

Scott's Brasserie

Snacks

Olives, house breads & whipped butter 5 each
House Smoked prawns & aioli 11
Braised lamb 7 pipperade risolles 8
Padron peppers 7
Rosette de lyon & celeriac remoulade 7
Coppa 7
Grilled flatbread, confit garlic, 7 with cantabrian anchovies 9

Small Plates

Endive, Roquefort, pear & walnut salad 10
Rump cap steak tartare, smoked marrow bone toast 12
Duck liver parfait, seville orange, hazelnuts, crostini 11
Grilled goats cheese, beetroot & candied walnuts 10
Carlingford lough oysters, sauce mignonette 3 each, rockefeller 5 each
House smoked potted salmon, turmeric pickled cucumber, house rye 12
Shetland mussels, marinere, mouclade or Nduja 12

Sunday Roasts

30 day aged Herefordshire Rump of beef, watercress , horseradish 26
Smoked label rouge chicken 25
Great Garnets pork loin, apple sauce 25
Oak Smoked lamb belly, mint sauce 26
All served with Yorkshire pudding, roots, greens & gravy

Large Plates

New season Scottish Grouse, liver toast, bread sauce, game chips, watercress 35
Welsh bass, caponata 28
Tagliatelle of cornish crab, fennel, chilli & lemon oil 24
Cornish Plaice A la Meuniere, pickled cockles, new potatoes 29
Creedy Carver duck, orange sauce bigarade, parmentier potato 32

Sides

Montgomery cheddar cauliflower cheese 7
Watercress, fresh horseradish & pickled walnut salad 7
Extra roast Potatoes 5, Extra Gravy 2

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