

SAMPLE MENU

Lamb kofte, mint yoghurt, chickpeas, spiced roast cherry tomatoes & coriander £8 (Gf)

Whole baked marinated camembert, truffle oil, cornichons, tomato chutney with bread ± 15

Chickpea fritters with grilled padron peppers, babaganoush, toasted hazelnuts & flat bread £8 (Ve)

Grilled smoked mackerel on sourdough with pickled ginger, cucumber & beetroot salad, red miso dressing & lime $\pounds 9 *$

Creamy celeriac soup with toasted pinenuts & bread £6.00 (V)

Grilled pork chop with puy lentil, roast squash & chimichurri sauce £18 (Gf)

Oyster mushroom shawarma with tahini dressing, red cabbage & herb salad £12.5 (Ve)

Beer battered hake with chips, green salad, tartar sauce & lemon £16

Grilled onglet steak with chips, peppercorn sauce, salad £23.5

The Scolt Head burger with smoked cheddar, bacon, caramelised onions, burger sauce & fries £16.5 st

Chicken parmigiana with heritage tomato & new potato salad & basil aioli £18

Sweet potato, chickpea, courgette, aubergine & coconut curry with basmati rice, mango chutney & poppadoms £15.5 gf (Ve)

DESSERTS

Sticky toffee pudding with vanilla ice cream £6.5 Lemon tart with crème fraiche £6.5 Coconut panna cotta with mango puree, coconut yoghurt & quinoa crisps £6.5 (Gf) (Ve)

* Can be Gluten Free on request

If you suffer from a food allergy or intolerance, please let your server know upon placing your order.

12.5% Service Charge in the restaurant, 7.5% everywhere else. PLEASE NOTE YOUR TABLE NUMBER FOR ORDERING AT THE BAR