

Scotts

NIBBLES

Mozzarella popcorn, smoked heirloom tomato mayonnaise **V GF** 7

Crispy pork bits, Beech Hill pork, spiced apple chutney **DF** 6

Chilli beef empanada, Beech Hill pulled beef, Cajun beef jus 6

Marinated olives, preserved lemon & rosemary **V VE GF DF** 6

Hickory smoked almonds, lightly salted **V VE GF DF** 6

Warm bakers' basket, herb butter **V** 5

(bread suitable for a gluten free diet also available **GF**, can be served with oil and balsamic **VE**)

SMALL PLATES

Homemade seasonal soup of the day, charred sourdough **V VE** 7

Beech Hill pork, chorizo & smoked Applewood scotch egg, fresh herb aioli 9.5

Crispy-coated oyster mushrooms, chilli & ginger jam, five-spice salt, iced salad **V VE DF** 6

Salt & pepper baby Atlantic squid, chilli & ginger jam, grilled lime 8

Oak & whiskey hot-smoked salmon rilette, pickled cucumber, saffron dressing, fennel cress, crostini (can be served without crostini **GF**) 11.5

LIGHT PLATES

Soft pork & orange tacos, lightly smoked & pulled Beech Hill pork, pickled cabbage, coriander, crème fraiche 12.5

Classic Caesar salad, crispy pancetta, sourdough croutons, soft-boiled free-range hen's egg, Parmesan crisp, anchovies 10 / 17
(can be served without croutons **GF**)

Seasonal grain salad, quinoa, buckwheat, sun-dried tomato, preserved lemon, courgette, cavolo nero, pickled radish **V VE DF** 8 / 14
(can be served without buckwheat to make **GF**)

Add to your salad:

Oak & whiskey hot-smoked salmon **GF DF** 5

Marinated halloumi **V GF** 4

Garlic & herb chicken **GF DF** 4

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LARGE PLATES

Slow-braised shin of Beech Hill beef, celeriac purée, confit hispi cabbage, creamed potato, smoked shallot, pancetta crisp, red wine jus GF 22.5

Ale-battered haddock & Koffman fries, classic tartare sauce, mint-crushed peas, lemon, crispy capers (without batter GF) 17

Pan-fried seabass, grilled gem hearts, sauté new potatoes, pancetta & petits pois fricassee, white wine & cream reduction GF 22.5

Katsu cauliflower, baby corn & mange tout, jasmine rice, pickled radishes, togarashi seasoning, katsu curry sauce V VE 16

Garlic & thyme roasted chicken breast & leg, Koffman fries, smoked tomato mayonnaise, house slaw GF 22.5

Za'atar & lemon marinated salmon supreme, grilled tender-stem broccoli, Parmentier potatoes, almond butter GF 22.5

BURGERS

All our burgers are served in a toasted brioche bun with shredded lettuce, beef tomato, pickled gherkin, Koffman fries & house slaw.

(With the exception of chicken burger, we can serve our burger in a gluten free bun GF)

6oz Beech Hill beef burger, smoked streaky bacon, Monterey jack cheese 17.5

Crispy fried buttermilk chicken burger, curry & mango mayonnaise 17.5

Paprika & hot honey marinated halloumi burger, smoked tomato mayonnaise V 17.5

GRILL

All served with charred shallot, watercress and Koffman fries

8oz 28-day aged ribeye steak GF DF 35

8oz flat iron steak GF DF 25

Lemon, thyme & chilli marinated lamb chops GF DF 25

Add Garlic & herb butter or peppercorn sauce 2.5

SIDES

Grilled gem, Parmesan, pancetta, Caesar, croutons (without croutons GF) 7

Cauliflower, Keralan coconut, almonds & coriander V VE 7

Charred hispi cabbage, miso, ginger, sesame, scallions V VE GF 7.5

Parmentier potatoes, Parmesan, chives, truffle V GF 8

Creamed potatoes, bacon & onion crumb (without bacon V) 7.5

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CHILDREN'S MENU (2 courses 10, 3 courses 12)

Vegetable plate, cherry tomatoes, carrots, peppers & hummus

Crispy fried squid, lemon mayonnaise, lemon wedge

Honeydew melon, seasonal berries & raspberry coulis

Grilled chicken strips, mashed potato, seasonal steamed vegetables, gravy

Battered fish fingers, chips, garden peas or beans

Tomato & basil pasta, tomato & cucumber salad

Steamed sticky toffee pudding, vanilla ice cream, salted caramel sauce

Fruit salad with sorbet of your choice

2 scoops of Marshfield ice cream or sorbet

SMALLER VERSIONS OF OUR MAIN MENU FOR BIGGER CHILDREN

Beech Hill beef burger, smoked streaky bacon, Monterey jack cheese 11

Crispy fried buttermilk chicken burger, curry & mango mayonnaise 11

Katsu cauliflower, baby corn & mangetout, jasmine rice, pickled radishes, katsu curry sauce **V VE** 12

Ale-battered haddock & Koffman fries, classic tartare sauce, mint-crushed peas, lemon, crispy capers (without batter **GF**) 11

4oz flat iron steak, charred shallot, Koffman fries, watercress **GF DF** 13.5
Sauce; Garlic & herb butter or peppercorn sauce 2.5

V Vegetarian VE vegan DF made without any products containing dairy GF made without any products containing gluten

Before you order your food and drinks, please speak to our staff if you have a food allergy or intolerance. Allergenic ingredients are used in our kitchen, please scan QR code for allergen and nutritional information. Adults need around 2000 kcal a day.

A discretionary service charge of 10% will be added to all bills where service has been given. Service charge and tips all go to the team.

