

THE SKILLET

HYNDLAND ST.

- APERITIF -

CRÉMANT D'ALSACE BRUT

8

CRÉMANT D'ALSACE ROSÉ

9

GRANBAZAN ALBARIÑO EXTRA BRUT

11

SKILLET G&T

Butterfly Pea infused Beefeater gin |
London Essence Blood Orange &
Elderflower tonic | Aperol

10

HYNDLAND STREET MARTINI

Malfy Gin Rosa Sicilian Pink
Grapefruit | Vermouth | Angostura
Orange Bitters

10

CHILLI & COCONUT MARGARITA

Olmecca Tequila | Triple Sec |
Crawley's Chilli Marg | Crawley's
Luxury Coconut | Lime

10

CHOCOLATE BANANA NEGRONI

Langs Banana Rum | Coco Nibs infused
Luxardo Aperitivo | Cocchi Americano
Rosa | Chocolate Bitters

10

7072 OLD FASHIONED

Langs Pineapple Rum | Angostura
Rum | Brown Sugar | Angostura
Bitters | Orange Bitters

10

HOUSE FOCACCIA (V/AVG) 5.5

Confit Garlic Butter^(2,7)

CHILLI & LEMON OLIVES (VG) 5

Fried Gordals⁽²⁾

COURGETTE FRITTI (V) 6.5

Lemon Aioli^(2,4,9)

SALT BEEF CARPACCIO 6

Katy Rodgers Crème Fraiche |

Olive Oil Crisps⁽⁷⁾

ANCHOVY FILLETS 5.5

Pickled Cherry Tomatoes |

Basil^(6,14)

CORNISH WHITE CRAB 14

Green Apple | Kohlrabi | Pickled

Crab Apple | Dill^(3,7,9)

CHARRED ITALIAN TURNIP(V/AVG) 10

Pickled Walnut | Chervil |

Marinated Turnip Tops^(7,10,14)

TORCHED SHETLAND

MACKEREL 10

Yuzu Ponzu | Salted Cucumber |

Tapioca Cracker^(5,13)

BRESAOLA 12

Caramelised Figs | Aged

Balsamic | Ricotta^(7,14)

LAMB KOFTA 10

Black Garlic | Burnt Lemon |

Labneh^(1,2,7)

SMASHED POTATOES(VG) 6

Rosemary Salt

SEASONAL GREENS (VG) 6

Garlic & Chilli Oil

BABY GEM WEDGES (V) 6

Cashel Blue Cheese |

Walnuts^(4,7,10)

AUBERGINE SCHNITZEL (V/AVG) 12

Burrata | Smoked Tomato |

Basil^(1,2,7)

BRAISED BEEF BRISKET 14.5

Salt Baked Celeriac | Beef Fat

Emulsion | Salsa Verde^(1,2,4,9,14)

GRILLED CORNISH SARDINES 9.5

Bloody Mary Butter | Pickled

Celery^(5,7,14)

CARAMELISED CROWN PRINCE

PUMPKIN (VG) 13.5

Sage Polenta | Pumpkin Seed

Pesto^(7,14)

GOATS CHEESE GNUDI (V) 14

Heritage & Golden Beetroot | Swiss

Chard^(2,4,7,14)

CHARGRILLED 80Z FLAT IRON 17

Semi Dried Tomatoes | Pil Pil

Butter^(7,14)

GRESSINGHAM DUCK BREAST 16

Sour Cherry | Duck Fat

Brioche^(2,4,7,14)

SEA TROUT 14.5

Curried Mussel Butter |

Cauliflower | Spring Onion^(5,7,8)

500G/180Z RODGER'S BUTCHER

PICANHA STEAK 40

Pink Peppercorn Sauce^(1,7)

350G AYRSHIRE BRED PORK CHOP 26

Miso & Apple Butter | Caramelised

Apples | Hispi Cabbage^(7,9,13)

285G/100Z RODGER'S BUTCHER DRY

AGED ANGUS RIBEYE STEAK 30

Pink Peppercorn Sauce^(1,7)

PLUM & BROWN BUTTER TART(V) 9

Thyme Custard^(2,4,7,14)

DARK CHOCOLATE CAKE (V) 9.5

Olive Oil Ice Cream | Smoked

Sea Salt^(2,4,7,13)

GEORGE MEWES CHEESE (V) 12

Membrillo | Homemade

Oatcakes^(7,14)

ICE CREAM SANDWICH (V) 9

Mascarpone & Raspberry

Ripple^(2,4,7)

THURSDAY & FRIDAY

12NOON - 4PM

SMALL PLATES LUNCH DEAL

3 SMALL PLATES FOR £21

5 SMALL PLATES FOR £30

THURSDAY MEAT-UP NIGHT

5PM - 9PM

£55 PER COUPLE

500G/180Z RODGER'S BUTCHER PICANHA
STEAK | SIDES | PEPPER SAUCE | BOTTLE
OF WINE

SUNDAY ROAST- FAMILY SHARING STYLE

12NOON UNTIL SOLD OUT

£40 PER COUPLE | £22 FOR ONE

SCOTTISH RUMP | ROSEMARY SALT
SMASHED POTATOES | SEASONAL VEGGIES
| RED WINE JUS | BEEF FAT YORKSHIRE
PUDDING

Allergen Key: 1. Celery 2. Gluten 3. Crustaceans 4. Egg 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soy 14. Sulphites
Please let our staff know about any allergens or dietary requirements. A discretionary 10% service charge will be added to all tables who are dining.