

THE SKILLET

HYNDLAND ST.

- APERITIF -

CRÉMANT D'ALSACE BRUT

8

CRÉMANT D'ALSACE ROSÉ

9

GRANBAZAN ALBARIÑO EXTRA BRUT

11

SKILLET EGG NOG

Maker's Mark | Angostura Rum | Whole Milk |
Heavy Cream | Eggs | Sugar | Vanilla |
Cinnamon | Nutmeg

10

CLAUSMOPOLITAN

Brockman's Orange Kiss | 1883
Maison Routin Cranberry | Lime
Juice | Cranberry Juice

10

MULLED NEGRONI

Beefeater Gin | Cocchi Americano
Rosa | Luxardo Aperitivo | EG Mulled |
Port

10

MRS CLAU MARGARITA

Olmeqa Tequila | Triple Sec | Lime Juice |
Crawley's Luxury Coconut | Coco Re'al

10

TOASTED MARSHMALLOW OLD FASHIONED

Cocoa Nibs Infused Makers Mark |
1883 Marshmallow | Demerara Syrup
| Angostura Bitters | Chocolate

Bitters

10

HOUSE FOCACCIA (V/AVG) 5.5

Confit Garlic Butter^(2,7)

CHILLI & LEMON OLIVES (VG) 5

Fried Gordals⁽²⁾

PARSNIP & TRUFFLE CRISPS (VG) 6

SALT BEEF CARPACCIO 6

Katy Rodgers Crème Fraiche |

Olive Oil Crisps⁽⁷⁾

CRISPY WHITEBAIT 7

Tequila Aioli^(4,5)

CONFIT TURKEY LEG CROQUETTES 7

Gravy Mayo^(2,4,9)

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)

CURED SEA TROUT 12.5

Dill Pickles | Dark Rye Cracker^(4,5,9,14)

BRESAOLA 12

Caramelised Figs | Aged

Balsamic | Ricotta^(7,14)

PORK & CHESTNUT SAUSAGE ROLLS 10

Homemade Brown Sauce^(1,2,7,9,14)

SMASHED POTATOES (VG) 6

Rosemary Salt

ROASTED SEASONAL ROOTS (VG) 6

Maple | Chilli

CHICORY (V) 6

Cashel Blue Cheese | Walnuts^(4,7,10)

ROASTED CAULIFLOWER (V/AVG) 14

Old Winchester | Shaved

Chestnut | Truffle^(2,4,7,9)

BRAISED BEEF BRISKET 15

Salt Baked Celeriac | Beef Fat

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

GRILLED CORNISH SARDINES 10

Bloody Mary Butter | Pickled

Celery^(5,7,14)

CARAMELISED CROWN PRINCE

PUMPKIN (VG) 14.5

Sage Polenta | Pumpkin Seed

Pesto^(7,14)

GOATS CHEESE GNUDI (V) 14

Heritage & Golden Beetroot | Swiss

Chard^(2,4,7,14)

GRESSINGHAM DUCK BREAST 16.5

Sour Cherry | Duck Fat

Brioche^(2,4,7,14)

COLEY & CHORIZO 16.5

Kale Crisps | Parmesan Espuma^(2,5,7,14)

S.F.P (SKILLET FRIED POUSSIN) 18

Green Slaw | Cranberry Hot

Sauce^(7,14)

CHARGRILLED 8oz FLAT IRON 18

Semi Dried Tomatoes | Pil Pil

Butter^(7,14)

285G/10oz RODGER'S BUTCHER DRY

AGED ANGUS RIBEYE STEAK 30

Pink Peppercorn Sauce^(1,7)

500G/18oz RODGER'S BUTCHER

PICANHA STEAK 40

Pink Peppercorn Sauce^(1,7)

TIRAMISU ICE CREAM (V) 8.5

Espresso Caramel | Shaved

Dark Chocolate^(4,7,10)

CINNAMON MADELEINES (V) 8.5

Clementine Sorbet | Orange

Curd^(2,4,7)

CARDAMOM SPICED RICE

PUDDING (V) 8.5

Apricot Jam | Pumpkin Seed Brittle^(7,14)

GEORGE MEWES CHEESE (V) 12

Membrillo | Homemade

Oatcakes^(7,14)

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/18oz 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.