

 **THE
SKILLET**
HYNDLAND ST.

Group Dining Menu | £35 Per Person.

For groups of seven guests or more, we offer our chefs tasting menu. A curated selection of dishes from below will be served to the table for all to enjoy a shared dining experience.

HOUSE FOCACCIA (VG)

CONFIT GARLIC BUTTER (2,7)

TURKEY LEG CROQUETTES

GRAVY MAYO (2,4,9)

CHARRED ITALIAN TURNIP (V/AVG)

PICKLED WALNUT | CHERVIL | MARINATED TURNIP TOPS (7,10,14)

PORK & CHESTNUT SAUSAGE ROLLS

HOMEMADE BROWN SAUCE (1,2,7,9,14)

CURED SEA TROUT

DILL PICKLES | RYE CRACKER (4,5,9,14)

S.F.P (SKILLET FRIED POUSSIN)

GREEN SLAW | CRANBERRY HOT SAUCE (7,14)

BRAISED BEEF BRISKET

SALT BAKED CELERIAC | BEEF FAT EMULSION | SALSA VERDE (1,2,4,9,14)

CARAMELISED PUMPKIN (VG)

SAGE POLENTA | PUMPKIN SEED PESTO (7,14)

ROASTED SEASONAL ROOTS (VG)

MAPLE | CHILLI

SMASHED POTATOES (VG)

ROSEMARY SALT

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.

THE
 SKILLET
HYNDLAND ST.

Group Dining Menu | £45 Per Person.

For groups of seven guests or more, we offer our chefs tasting menu. A curated selection of dishes from below will be served to the table for all to enjoy a shared dining experience.

HOUSE FOCACCIA (VG)

CONFIT GARLIC BUTTER (2,7)

TURKEY LEG CROQUETTES

GRAVY MAYO (2,4,9)

CHARRED ITALIAN TURNIP (V/AVG)

PICKLED WALNUT | CHERVIL | MARINATED TURNIP TOPS (7,10,14)

PORK & CHESTNUT SAUSAGE ROLLS

HOMEMADE BROWN SAUCE (1,2,7,9,14)

CURED SEA TROUT

DILL PICKLES | RYE CRACKER (4,5,9,14)

S.F.P (SKILLET FRIED POUSSIN)

GREEN SLAW | CRANBERRY HOT SAUCE (7,14)

BRAISED BEEF BRISKET

SALT BAKED CELERIAC | BEEF FAT EMULSION | SALSA VERDE (1,2,4,9,14)

CARAMELISED PUMPKIN (VG)

SAGE POLENTA | PUMPKIN SEED PESTO (7,14)

COLEY & CHORIZO

KALE CRISPS | PARMESAN ESPUMA (2,5,7,14)

CHARGRILLED 8 OZ FLAT IRON

SEMI DRIED TOMATOES | PIL PIL BUTTER (7,14)

ROASTED SEASONAL ROOTS (VG)

MAPLE | CHILLI

SMASHED POTATOES (VG)

ROSEMARY SALT

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.

 **THE
SKILLET**
HYNDLAND ST.

Sunday Group Dining Menu | £32 Per Person.

For groups of seven guests or more, we offer our chefs tasting menu. A curated selection of dishes from below will be served to the table for all to enjoy a shared dining experience.

HOUSE FOCACCIA (V6)

CONFIT GARLIC BUTTER (2,7)

TURKEY LEG CROQUETTES

GRAVY MAYO (2,4,9)

PORK & CHESTNUT SAUSAGE ROLLS

HOMEMADE BROWN SAUCE (1,2,7,9,14)

SUNDAY ROAST

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.