

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

Olmeca 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

- SNACKS -

HOUSE FOCACCIA (VG)

Confit Garlic

Butter^(2,7)

5.5

CHILLI & LEMON

OLIVES (VG)

Fried Gordals⁽²⁾

5

COURGETTE

FRITTI (V)

Lemon Aioli^(2,4,9)

6.5

SALT BEEF

CARPACCIO

Katy Rodgers Crème

Fraiche |

Olive Oil Crisps⁽⁷⁾

6

ANCHOVY

FILLETS

Pickled Cherry
Tomatoes | Basil^(6,14)

5.5

- SMALL -

- BIG -

- GRILL -

SEA BREAM CRUDO 11

White Peach | Almond |

E.V.O.O^(5,10,14)

ROAST SWEET POTATO (VG) 8

Ajo Asado | Chilli | Peanuts⁽¹¹⁾

TORCHED SHETLAND

MACKEREL 10

Yuzu Ponzu | Salted Cucumber |

Tapioca Cracker^(5,13)

SLOW COOKED PORK CHEEK

PASTRAMI 9.5

Padron Peppers | Milk

Curds^(7,9,14)

PRESSED SPEYSIDE LAMB

BELLY 9

Black Garlic | Burnt Lemon |

Labneh^(1,7)

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)

AUBERGINE SCHNITZEL (VG) 12

Burrata | Smoked Tomato |

Basil^(1,2,7)

BRAISED OX CHEEK 14.5

Roscoff Onion | Beef Fat Salsa

Verde | Crispy Shallot^(1,2,14)

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)

- SIDES -

FRIED POTATOES (VG) 6

Rosemary Salt

SEASONAL GREENS (VG) 6

Crispy Garlic | Chilli

BABY GEM WEDGES (V) 6

Cashel Blue Cheese |

Walnuts^(4,7,10)

- DESSERTS -

ROAST PEACH (VG) 8.5

Almond Butter |

Raspberry &

Thyme Sorbet⁽¹⁰⁾

DARK CHOCOLATE CAKE (V) 9.5

Olive Oil Ice Cream |

Smoked Sea Salt^(4,7,13)

GEORGE MEWES CHEESE (V) 11

Membrillo |

Homemade

Oatcakes^(7,14)

ICE CREAM

SANDWICH (V) 9

Mascarpone & Raspberry

Ripple^(2,4,7)

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.

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

12 - SOLD OUT

£40 PER COUPLE | £22 FOR ONE

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