

# 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)

### TEMPURA SQUASH (VG)

ROMESCO (10,13)

### HAM HOCK TERRINE

QUAILS EGGS | PARSLEY EMULSION | SOFT HERBS (1,4,9,14)

### CASTELFRANCO (V/AVG)

BURRATA | BLOOD ORANGE | ALMOND BUTTER (7,9,10)

### CHARRED LEEK (V/AVG)

THYME ORZO | GOATS CURD | LEEK ASH (1,2,7)

### AYRSHIRE PORK BELLY

STORNAWAY BLACK PUDDING | POTATO ROASTING | CALVADOS SAUCE (2,4,9,14)

### MISO GLAZED HERITAGE CARROTS (VG)

PUMPKIN SEED BRITTLE

### 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)

### TEMPURA SQUASH (VG)

ROMESCO (10,13)

### HAM HOCK TERRINE

QUAILS EGGS | PARSLEY EMULSION | SOFT HERBS (1,4,9,14)

### CASTELFRANCO (V/AVG)

BURRATA | BLOOD ORANGE | ALMOND BUTTER (7,9,10)

### CHARRED LEEK (V/AVG)

THYME ORZO | GOATS CURD | LEEK ASH (1,2,7)

### AYRSHIRE PORK BELLY

STORNAWAY BLACK PUDDING | POTATO ROASTING | CALVADOS SAUCE (2,4,9,14)

### 8OZ FLAT IRON STEAK

CAFE DE PARIS BUTTER (4,7,14)

### MISO GLAZED HERITAGE CARROTS (VG)

PUMPKIN SEED BRITTLE

### 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

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# 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 (VG)

CONFIT GARLIC BUTTER (2,7)

### TEMPURA SQUASH (VG)

ROMESCO (10,13)

### 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.