

# 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)

### COURGETTE FRITTI

LEMON AIOLI (2,4,9)

### CHARRED ITALIAN TURNIP (V/AVG)

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

### LAMB KOFTA

BLACK GARLIC | BURNT LEMON | LABNEH (1,2,7)

### TORCHED SHETLAND MACKEREL

YUZU PONZU | SALTED CUCUMBER | TAPIOCA CRACKER (5,13)

### AUBERGINE SCHNITZEL (VG)

BURATTA | SMOKED TOMATO | BASIL (1,2,7)

### BRAISED BEEF BRISKET

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

### GRILLED CORNISH SARDINES

BLOODY MARY BUTTER | PICKLED CELERY (5,7,14)

### SEASONAL GREENS (VG)

GARLIC & CHILLI OIL

### 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)

### COURGETTE FRITTI

LEMON AIOLI (2,4,9)

### CHARRED ITALIAN TURNIP (V/AVG)

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

### LAMB KOFTA

BLACK GARLIC | BURNT LEMON | LABNEH (1,2,7)

### TORCHED SHETLAND MACKEREL

YUZU PONZU | SALTED CUCUMBER | TAPIOCA CRACKER (5,13)

### AUBERGINE SCHNITZEL (VG)

BURATTA | SMOKED TOMATO | BASIL (1,2,7)

### BRAISED BEEF BRISKET

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

### SEA TROUT

CURRIED MUSSEL BUTTER | CAULIFLOWER | SPRING ONION (5,7,8)

### CHARGRILLED 8 OZ FLAT IRON

SEMI DRIED TOMATOES | PIL PIL BUTTER

### GRILLED CORNISH SARDINES

BLOODY MARY BUTTER | PICKLED CELERY (5,7,14)

### SEASONAL GREENS (VG)

GARLIC & CHILLI OIL

### 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 (V6)

CONFIT GARLIC BUTTER (2,7)

### COURGETTE FRITTI

LEMON AIOLI (2,4,9)

### LAMB KOFTA

BLACK GARLIC | BURNT LEMON | LABNEH (1,2,7)

### 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.