

THE SKILLET

HYNDLAND ST. Wednesday to Friday Lunch Menu

HOUSE FOCACCIA (V6) 5.5

CONFIT GARLIC BUTTER (2,7)

CHILLI & LEMON OLIVES (V6) 5

FRIED GORDALS (11)

COURGETTE FRITI (V) 6.5

LEMON AIOLI (2,4,9)

SALT BEEF CARPACCIO 6

KATY RODGER'S CRÈME FRAICHE | OLIVE OIL CRISPS (7)

ANCHOVY FILLETS 5.5

PICKLED CHERRY TOMATOES | BASIL (6,14)

SEA BREAM CRUDO 11

WHITE PEACH | ALMOND | E.V.O.O (5,10,14)

ROAST SWEET POTATO (V6) 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)

LAMB KOFTA 10

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

AUBERGINE SCHNITZEL (V6) 12

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

BRAISED BEEF BRISKET 14.5

SALT BAKED CELERIAC | BEEF FAT EMULSION |

SALSA VERDE(1,2,4,9,14)

"THE SKILLET" STEAK FRITES 16

PINK PEPPERCORN PEPPER SAUCE | SMASHED POTATOES

WITH ROSEMARY SALT (1,7)

SMASHED POTATOES (V6) 6

ROSEMARY SALT

BABY GEM WEDGES (V) 6

CASHEL BLUE CHEESE | WALNUTS (4,7,10)

SEASONAL GREENS (V6) 6

CRISPY GARLIC | CHILLI

ROAST PEACH (V6) 8.5

ALMOND BUTTER | RASPBERRY & THYME SORBET (10)

DARK CHOCOLATE CAKE (V) 9.5

OLIVE OIL ICE CREAM | SMOKED SEA SALT (2,4,7,13)

GEORGE MEMES CHEESE (V) 12

MEMBRILLO | HOMEMADE OATCAKES (7,14)

ICE CREAM SANDWICH (V) 9

MASCARPONE & RASPBERRY RIPPLE (2,4,7)

3 small plates
for £21
5 small plates
for £30

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.