

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

HOUSE FOCACCIA (V/AVG) 5.5

Confit Garlic Butter^(2,7)

CHILLI & LEMON OLIVES (VG) 5

Fried Gordals⁽²⁾

RODGER'S BEEF TARTARE £6

Beef Fat Hash Brown | Smoked Egg

Yolk^(4,9)

TARAMASALATA £6.5

Toasted Brioche | Trout Roe^(2,4,5,7,9)

CORNISH WHITE CRAB 14

Green Apple | Kohlrabi | Pickled

Crab Apple | Dill^(3,7,9)

CASTELFRANCO (V/AVG) 9.5

Burrata | Blood Orange | Almond

Butter^(7,9,10)

HAM HOCK TERRINE 10

Quails Egg | Parsley Emulsion |

Soft Herbs^(1,4,9,14)

CURED SEA TROUT 12.5

Dill Pickles | Dark Rye Cracker^(2,4,5,9,14)

SMASHED POTATOES(VG) 6

Rosemary Salt

ROASTED SEASONAL ROOTS (VG) 6

Maple | Chilli

CHICORY (V) 6

Cashel Blue Cheese | Walnuts^(4,7,10)

ROAST CAULIFLOWER (V) 14

Old Winchester | Shaved

Chestnut | Truffle | Hazelnut^(2,4,7,9,10)

BRAISED BEEF BRISKET 15

Salt Baked Celeriac | Beef Fat

Emulsion | Salsa Verde^(1,2,4,9,14)

CHARRED LEEK (V/AVG) 13.5

Thyme Orzo | Goats Curd |

Leek Ash^(1,2,7)

LOOMSWOOD FARM DUCK BREAST 16.5

Sour Cherry | Duck Fat

Brioche^(2,4,7,14)

SHETLAND MUSSELS 14.5

Nduja | Caramelised Fennel |

Potato Bread⁽⁸⁾

SMOKED AUBERGINE (VG) 13

Confit Garlic Panisse | Marinated

Chickpeas | Preserved Lemon⁽¹³⁾

CHARGRILLED 8_{0Z} FLAT IRON 18

Semi Dried Tomatoes | Pil Pil

Butter^(7,14)

285G/10_{0Z} RODGER'S BUTCHER DRY

AGED ANGUS RIBEYE STEAK 30

Pink Peppercorn Sauce^(1,7)

500G/18_{0Z} RODGER'S BUTCHER

PICANHA STEAK 40

Pink Peppercorn Sauce^(1,7)

TIRAMISU ICE CREAM (V) 8.5

Espresso Caramel | Shaved

Dark Chocolate^(4,7,10)

CINNAMON MADELEINES (V) 8.5

Clementine Sorbet | Orange

Curd^(2,4,7)

GEORGE MEWES CHEESE (V) 12

Membrillo | Homemade

Oatcakes^(7,14)

THURSDAY & FRIDAY

12NOON - 4PM

"THE SKILLET" STEAK FRITES 16

Pink Peppercorn Pepper Sauce |
Smashed Potatoes With Rosemary
Salt^(11,7)

THURSDAY MEAT-UP NIGHT

5PM - 9PM

£55 PER COUPLE

500G/18_{0Z} RODGER'S BUTCHER PICANHA
STEAK | SIDES | PEPPER SAUCE | BOTTLE
OF WINE

SUNDAY ROAST- FAMILY SHARING STYLE

12NOON UNTIL SOLD OUT

£40 PER COUPLE | £22 FOR ONE

SCOTTISH RUMP | ROSEMARY SALT
SMASHED POTATOES | SEASONAL ROOTS
| 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.