

# 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

Olmecca 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 (VG) 5.5

Confit Garlic Butter<sup>(2,7)</sup>

### CHILLI & LEMON OLIVES (VG) 5

Fried Gordals<sup>(2)</sup>

### COURGETTE FRITTI (V) 6.5

Lemon Aioli<sup>(2,4,9)</sup>

### SALT BEEF CARPACCIO 6

Katy Rodgers Crème Fraiche |

Olive Oil Crisps<sup>(7)</sup>

### ANCHOVY FILLETS 5.5

Pickled Cherry Tomatoes |

Basil<sup>(6,14)</sup>

### SEA BREAM CRUDO 11

White Peach | Almond |

E.V.O.O<sup>(5,10,14)</sup>

### ROAST SWEET POTATO (VG) 8

Ajo Asado | Chilli | Peanuts<sup>(11)</sup>

### TORCHED SHETLAND

### MACKEREL 10

Yuzu Ponzu | Salted Cucumber |

Tapioca Cracker<sup>(5,13)</sup>

### SLOW COOKED PORK CHEEK

### PASTRAMI 9.5

Padron Peppers | Milk

Curds<sup>(7,9,14)</sup>

### LAMB KOFTA 10

Black Garlic | Burnt Lemon |

Labneh<sup>(1,2,7)</sup>

### GRESSINGHAM DUCK BREAST 16

Sour Cherry | Duck Fat

Brioche<sup>(2,4,7,14)</sup>

### SEA TROUT 14.5

Curried Mussel Butter |

Cauliflower | Spring Onion<sup>(5,7,8)</sup>

### AUBERGINE SCHNITZEL (VG) 12

Burrata | Smoked Tomato |

Basil<sup>(1,2,7)</sup>

### BRAISED BEEF BRISKET 14.5

Salt Baked Celeriac | Beef Fat

Emulsion | Salsa Verde<sup>(1,2,4,9,14)</sup>

### GRILLED CORNISH SARDINES 9.5

Bloody Mary Butter | Pickled

Celery<sup>(5,7,14)</sup>

### CARAMELISED CROWN PRINCE

### PUMPKIN (VG) 13.5

Sage Polenta | Pumpkin Seed

Pesto<sup>(7,14)</sup>

### GOATS CHEESE GNUDI (VG) 14

Heritage & Golden Beetroot | Swiss

Chard<sup>(2,4,7,14)</sup>

### CHARGRILLED 80Z FLAT IRON 17

Semi Dried Tomatoes | Pil Pil

Butter<sup>(7,14)</sup>

### 500G/180Z RODGER'S BUTCHER

### PICANHA STEAK 40

Pink Peppercorn Sauce<sup>(1,7)</sup>

### 350G AYRSHIRE BRED PORK CHOP 26

Miso & Apple Butter | Caramelised

Apples | Hispi Cabbage<sup>(7,9,13)</sup>

### 285G/100Z RODGER'S BUTCHER DRY

### AGED ANGUS RIBEYE STEAK 30

Pink Peppercorn Sauce<sup>(1,7)</sup>

### SMASHED POTATOES (VG) 6

Rosemary Salt

### SEASONAL GREENS (VG) 6

Garlic & Chilli Oil

### BABY GEM WEDGES (V) 6

Cashel Blue Cheese |

Walnuts<sup>(4,7,10)</sup>

### ROAST PEACH (VG) 8.5

Almond Butter | Raspberry &

Thyme Sorbet<sup>(10)</sup>

### DARK CHOCOLATE CAKE (V) 9.5

Olive Oil Ice Cream | Smoked

Sea Salt<sup>(2,4,7,13)</sup>

### GEORGE MEWES CHEESE (V) 12

Membrillo | Homemade

Oatcakes<sup>(7,14)</sup>

### ICE CREAM SANDWICH (V) 9

Mascarpone & Raspberry

Ripple<sup>(2,4,7)</sup>

#### WEDNESDAY TO FRIDAY

12NOON - 4PM

#### SMALL PLATES LUNCH DEAL

3 SMALL PLATES FOR £21

5 SMALL PLATES FOR £30

#### 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

12NOON UNTIL SOLD OUT

£40 PER COUPLE | £22 FOR ONE

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.