

SKILLET

HYNDLAND ST.

at the skillet, our menu is built around the joy of sharing— celebrating bold flavours, local, seasonal ingredients, and dishes designed to be passed around the table and enjoyed together. we believe great food brings people closer, turning meals into moments and conversations into lasting memories. our menu is made up of small plates and sharing dishes, and we recommend ordering two to three plates per person to experience a variety of flavours. dishes are served as soon as they're ready from the kitchen, so you can dive in, share, and savour each bite as it arrives.

house rosemary focaccia , confit garlic butter (v/avg) (2,7)	5.5
chilli & lemon olives, fried gordals (vg) (2)	5
whipped cod roe, dark rye crackers, dill pickles (2 pcs) (2,4,5,7,9,14)	6
smoked ham hock croquettes, lovage emulsion (2 pcs) (1,2,4,7,9)	5.5
torched shetland mackerel, katy rodgers creme fraiche, beetroot tapioca, green apple (5,7,14)	10.5
spring vegetable tartlet, wye valley asparagus, spring peas, whey sauce, cured hens yolk (v/avg/agf) (2,4,7,14)	10
bbq baby gem, ceasar dressing, focaccia croutons, smoked pancetta, shaved pecorino sardo (2,4,5,7,9)	8.5
orkney scallops, curried squash, fennel seed cracker, squash veloute, grated roe (2,7,8,14)	14.5
rodger's butcher dry aged beef tartare, bone marrow hash browns, comte royale, pink peppercorn emulsion, pickled shallots (1,4,7,9,14)	13.5
crapaudine beetroot tarte fine, knockraich crowdie, smoked beet relish, red vein sorrel (v) (2,7,14)	14
vadouvan chicken leg, lime pickled radish, lentil dahl, smoked labneh, corriander (7,9,14)	14.5
shetland mussels, nduja, caramelised fennel, potato bread (2,8,9)	14.5
confit garlic panisse, smoked aubergine, marinated chickpeas, preserved lemon (vg) (13)	13
ayrshire bred pork belly, stornoway black pudding, roast celeriac, calvados (1,2,4,9,14)	14.5
scottish lamb rump, black olive filo, sun dried tomato, whipped feta, spring greens (1,2,7,14)	17
north sea coley, wild garlic velouté, jersey royals, fermented garlic stalks (5,7)	14
chargrilled flat iron, beef fat chimichurri	19
500g/18oz rodger's butcher dry aged sirloin steak, beef fat chimichurri	55
market fish - ask staff for details	m.p
smashed potatoes, rosemary salt (vg)	6
miso glazed heritage carrots, pumpkin seed brittle (vg) (13,14)	6
radicchio, fennel & apple salad (vg) (9,14)	6
tiramisu ice cream, espresso caramel, shaved dark chocolate (v) (4,7,10)	7.5
yorkshire forced rhubarb, vanilla parfait, rhubarb sorbet, meringue (4,7)	8
dark chocolate delice, sherbert cherry, sour cherry sorbet (v) (2,4,7,10)	7.5
brûléed st. felicien cheese, soda bread, chestnut honey, toasted sunflower seeds (v) (2,7,11)	10

(v) - vegetarian (vg) - vegan (avg) - adaptable to vegan (agf) - adaptable to gluten free

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.

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aperitif:

crémant d'alsace brut

9

crémant d'alsace rosé

10

reserve brut champagne pol roger

16

skillet g&t

gin, aperol, blood orange & elderflower
tonic

10

dirty hyndland st martini

gin, dry vermouth, olive, orange

10

chilli & coconut margarita

tequila, lime, orange liqueur, coconut,
chilli

12

chocolate cherry negroni

gin, vermouth, aperitivo, chocolate,
cherry

10

banana bread old fashioned

banana, rum, black walnut, demerara

11

thursday & friday

12noon - 4pm

the skillet steak frites

chargrilled 8oz flat iron with pink peppercorn sauce and
smashed potatoes with rosemary salt

£16

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thursday meat-up steak night

5pm - 9pm

£55 per couple

500g/18oz rodger's butchers picanha steak, two sides of your
choice, pepper sauce, bottle of wine

upgrade to a 500g/18oz rodger's butchers dry aged sirloin steak
just for £12

wine upgrades:

sauvignon blanc 5

viogner 8

chenin blanc 10

malbec 5

pinotage 8

garnacha 10

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sunday roast - family sharing style

12noon till sold out!

£45 per couple | £24 for one

roasted 500g scottish rump, rosemary salt fried potatoes,
seasonal roots, red wine jus, beef fat yorkshire pudding

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