

THE SKILLET

lunch menu - small plate & big plate for £18
thursday & friday
12noon - 4pm

snacks:

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| house rosemary focaccia, confit garlic butter (v/avg)(2,7) | 5.5 |
| chilli & lemon olives, fried gordals (vg/agf)(2) | 5 |
| whipped cod roe, dark rye crackers, dill pickles (2pcs)(2,4,5,7,9,14) | 6 |
| smoked ham hock croquettes, lovage emulsion (2pcs)(1,2,4,7,9) | 5.5 |

small plates:

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| BBQ baby gem, ceasar dressing, focaccia croutons, smoked pancetta, shaved pecorino sardo (2,4,5,7,9) | |
| torched shetland mackerel, katy rodgers creme fraiche, beetroot tapioca, green apple (5,7,14) | |
| spring vegetable salad, slow cooked egg (v/avg)(4,7,14) | |
| rodgers butcher dry aged beef tartare, bone marrow hash brown, comte royale, pink peppercorn emulsion, pickled shallots (1,4,7,9,14)(£3 supplement) | |

big plates:

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| shetland mussels, nduja, caramelised fennel, potato bread (agf)(2,8,9) | |
| confit garlic panisse, smoked aubergine, marinated chickpeas, preserved lemon (vg)(13) | |
| north sea coley, capers, samphire brown butter, jersey royals(5,7) | |
| ayrshire bred pork belly, stornoway black pudding croquette, roast celeriac, calvados (agf)(1,2,4,7,9,14) | |
| chargrilled flat iron, beef fat chimichurri (£4 supplement) | |

sides:

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| 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 |

(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.