

SET MENU

2 course - £24.50 | 3 course - £29.50

Artisan Bread £4.50

STARTERS

Tomato galette with Cornish griddled sardines and pesto dressing

or

Spiced butternut squash soup, coconut and coriander yogurt

or

Endive salad, pickled shallots, walnuts and Roquefort cheese

MAINS

Fillet of gurnard, curried crab and sweetcorn bisque

or

Confit salmon, ravigote sauce and shaved fennel

or

Miso glazed aubergine, Asian greens and tempura tofu

SIDES

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| Potatoes (vg/v) chipped, mashed or buttered heritage | £4.75 | Pit roasted carrots (vg/v) with Dukka spiced yogurt and coriander | £4.75 |
| Spinach (vg/v) steamed, buttered or olive oil and garlic | £5.75 | Green beans (vg) with salsa verde | £5.75 |
| Fried Delica squash (vg/v) with Pecorino | £5.75 | Tossed garden salad (v) wild honey and herb dressing | £5.75 |

DESSERTS

Pistachio ice cream coupe with toasted marshmallow and hot chocolate sauce

or

Scott's Richmond torte of the day

or

Welsh rarebit

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Includes VAT. Vaping is not permitted.

SCOTT'S
RICHMOND