



# The Scape House Inn

## MENU

### STARTERS

Chef's Soup of the Day served with warm crusty bread & butter	£3.70
Homemade Houmous & Marinated Olives (v) served with a selection of breads	£3.90
Button Mushrooms in a Creamy Garlic Sauce (v) served with warm crusty bread & butter	£4.25
Chef's Pate of the Day alongside chilli jam & rustic toast	£4.45
Smoked Mackerel & Horseradish Fishcake with fresh salad & beetroot salsa	£4.75
Slow Roasted Tuscan Pork Ribs braised with aromatic herbs & spices	£4.95
King Prawns in Garlic & White Wine Cream Sauce served with warm crusty bread & butter	£5.25

### FROM THE CHAR-GRILL

Scape House Special Mixed Grill 6oz Rump, 6oz Gammon, 2 Lamb Chops, Pork Chop, Chicken Breast, 2 Pork Sausages, Black Pudding & Fried Egg	£18.50
12oz Bolster Moor Rib-Eye cooked to your liking	£17.50
10oz Bolster Moor Sirloin cooked to your liking	£16.50
12oz Gammon served with two free-range eggs	£12.00
Piri Piri Chicken grilled chicken breast marinated in chilli spices	£10.50

*All served with Chef's butter, Peroni® battered onion rings, sautéed mushrooms & grilled beef tomato. Plus a choice of hand-cut chips or boiled potatoes & salad or vegetables or corn on the cob.*

Scape House Burger 8oz steak burger topped with melted brie & smoked streaky bacon in a toasted bun with hand-cut chips	£9.95
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### SUNDAY ROAST SPECIAL

SERVED 12-8PM SUNDAYS

Starter - choose from Soup, Garlic Mushrooms or Chef's Pate

Main Course - choice of locally farmed meats served with seasonal vegetables, roast potatoes, mashed potato & Yorkshire pudding with lashings of gravy. Please ask your server for today's roast options

Desserts - choice from any dessert from our specials board

One Course: £9.95 Two Courses: £12.45 Three Courses: £13.95

### MAIN COURSES

Slow Braised Lamb Henry in a red wine & redcurrant jus with creamy leek mashed potato & fresh vegetables	£12.95
Braised Shin of Aberdeen Angus with baby shallots, button mushrooms, red wine & black pepper jus alongside chive mash & vegetables	£10.95
Short-crust Steak & Ale Pie served with hand-cut chips & market vegetables	£9.95
Minted Lamb Casserole served with mashed potato & vegetables	£10.45
Breaded Chicken Kiev filled with Serrano ham & garlic butter and served with hand-cut chips & fresh salad	£10.95
Chef's Beef Lasagne oven-baked lasagne with garlic bread & fresh salad	£9.45
Short-crust Cheese & Onion Pie (v) served with hand-cut chips & market vegetables	£9.45
Fisherman's Pie selection of fresh fish in a mornay sauce topped with mashed potato & served with fresh vegetables	£11.45
Fish & Chips fresh fillet of haddock in a light Peroni® batter with hand-cut chips & mushy peas	£9.45
Breaded Whole Tail Scampi served with hand-cut chips, braised peas & homemade tartar sauce	£8.95
Spinach & Ricotta Cannelloni (v) pasta tubes stuffed with spinach & ricotta served with garlic bread & fresh salad	£8.95
Wild Mushroom & Pea Risotto (v) finished with goats cheese crostinis	£8.95

*Where possible, smaller portions are available on selected Main Courses.*

### CHILDREN'S CHOICES

Lasagne & Garlic Bread Grilled Chicken & New Potatoes Burger & Chips Scampi & Chips	£4.45
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### SIDES & SAUCES

Peppercorn Sauce / Diane Sauce / Stilton & Mustard Sauce Hand-Cut Chips Mixed Salad Garlic Bread with Cheese Peroni® battered Onion Rings	£2.45
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# WINE LIST

## WHITE WINE

175ml 250ml Bottle

<b>Kleindal Chenin Blanc (South Africa)</b> Medium Dry with lots of perfumed aromas & balanced fruit.	3.30	4.80	12.95
<b>Volandas Sauvignon Blanc (Chile)</b> Intense nose of green citrus fruits & crisp grape fruit acidity.	3.30	4.80	12.95
<b>Euca Hills Chardonnay (Australia)</b> A beautifully balanced wine, round & smooth on the mouth.	3.70	4.95	13.75
<b>Arcano Pinot Grigio (Italy)</b> Fragrant, fresh & crisp Pinot from the Veneto region.	4.20	5.40	14.50
<b>Riversdale Sauvignon Blanc (New Zealand)</b> A lively balance of lemon & lime with juicy green apple flavours.	N/A	N/A	16.25
<b>Paul Delane Chablis (France)</b> A clean, dry, textbook Chablis with good balance & natural appeal. Produced from the famous Caves La Chablisienne.	N/A	N/A	18.95

## ROSÉ WINE

<b>770 Miles Zinfandel Blush (California)</b> A soft & fruity rosé wine offering hints of strawberries & raspberries.	3.55	4.95	14.50
<b>Arcano Pinot Grigio Rosé (Italy)</b> Light & fresh Pinot with delicate strawberry hints.	3.55	4.95	14.50

## RED WINE

175ml 250ml Bottle

<b>Volandas Merlot (Chile)</b> Juicy plum & damson flavours with a soft silky finish.	3.30	4.80	12.95
<b>Kleindal Cabernet Sauvignon (South Africa)</b> A full bodied red rich in tannin & dark autumn fruits.	3.70	4.95	13.75
<b>Chateau Lavison Bordeaux (France)</b> A lighter style Claret with violet aromas.	N/A	N/A	14.85
<b>Mountbridge Reserve Shiraz (Australia)</b> Medium bodied with a soft, ripe fruit flavour & hint of spice.	4.40	5.50	15.60
<b>Otonal Tinto Rioja (Spain)</b> Tempranillo, Garnacha, Mazuelo & Graciano blend, rich & fruity.	4.50	5.90	15.75
<b>Neptune Point Pinot Noir (New Zealand)</b> Smooth & perfectly balanced with notes of plum & black cherry. Delicious with red meat & mature cheese.	N/A	N/A	16.75

## SPARKLING WINE

<b>Cristal Brut Cava (Spain)</b> Easy drinking light in yeast flavours.	N/A	N/A	18.75
<b>Jules Feraud Cuvee De Reserve (France)</b> Award winning elegant biscuity Champagne of high quality.	N/A	N/A	27.75
<b>Moet Et Chandon Brut Imperial (France)</b> Lively, clean & expressive with soft subtle flavour. Improves with age.	N/A	N/A	38.75

# HOT BEVERAGES

Pot of Tea For One	£1.50
Double Espresso	£1.95
Fresh Ground Coffee with Hot or Cold Milk	£1.95
Large Americano	£1.95

Cafe Latte	£2.45
Regular Cappuccino	£2.45
Hot Chocolate	£1.95
Liqueur Coffee	£4.75



## STEAK NIGHT EVERY TUESDAY EVENING

Choose any two steaks +  
bottle of house wine for just  
£35.00 per couple