



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
<i>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.</i>	
Scape House Burger 8oz steak burger topped with melted brie & smoked streaky bacon in a toasted bun with hand-cut chips	£9.95

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

SIDES & SAUCES

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

WINE LIST

WHITE WINE

	175ml	250ml	Bottle
Kleindal Chenin Blanc (South Africa)	3.30	4.80	12.95
Medium Dry with lots of perfumed aromas & balanced fruit.			
Volandas Sauvignon Blanc (Chile)	3.30	4.80	12.95
Intense nose of green citrus fruits & crisp grape fruit acidity.			
Euca Hills Chardonnay (Australia)	3.70	4.95	13.75
A beautifully balanced wine, round & smooth on the mouth.			
Arcano Pinot Grigio (Italy)	4.20	5.40	14.50
Fragrant, fresh & crisp Pinot from the Veneto region.			
Riversdale Sauvignon Blanc (New Zealand)	N/A	N/A	16.25
A lively balance of lemon & lime with juicy green apple flavours.			
Paul Delane Chablis (France)	N/A	N/A	18.95
A clean, dry, textbook Chablis with good balance & natural appeal. Produced from the famous Caves La Chablisienne.			

ROSÉ WINE

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

RED WINE

	175ml	250ml	Bottle
Volandas Merlot (Chile)	3.30	4.80	12.95
Juicy plum & damson flavours with a soft silky finish.			
Kleindal Cabernet Sauvignon (South Africa)	3.70	4.95	13.75
A full bodied red rich in tannin & dark autumn fruits.			
Chateau Lavison Bordeaux (France)	N/A	N/A	14.85
A lighter style Claret with violet aromas.			
Mountbridge Reserve Shiraz (Australia)	4.40	5.50	15.60
Medium bodied with a soft, ripe fruit flavour & hint of spice.			
Otonal Tinto Rioja (Spain)	4.50	5.90	15.75
Tempranillo, Garnacha, Mazuelo & Graciano blend, rich & fruity.			
Neptune Point Pinot Noir (New Zealand)	N/A	N/A	16.75
Smooth & perfectly balanced with notes of plum & black cherry. Delicious with red meat & mature cheese.			

SPARKLING WINE

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

HOT BEVERAGES

Pot of Tea For One	£1.50	Cafe Latte	£2.45
Double Espresso	£1.95	Regular Cappuccino	£2.45
Fresh Ground Coffee with Hot or Cold Milk	£1.95	Hot Chocolate	£1.95
Large Americano	£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