

# NUNO at The SCOLT HEAD

Green Juice £4.5 Scolt Chelada £7 Nuno's Bloody Mary £8 Mimosa £6.5

Cheese scones with whipped pork fat and crispy bacon £8 Prawn and courgette curry milk buns £7 Aubergine and chickpea curry milk buns £6 Fried chicken with house pickles £6 Romain lettuce hearts with gazpacho £6.5 Summer tomatoes and goats curd on toast £6.5 (v) Hangover Cure - chicken & rice broth, poached eggs and chillies £8.5

Jersey Royals, burnt leeks and wild mushrooms with slow cooked egg £12.5 Scolt Royale - Smoked trout, poached eggs, lemony latkes & smokey hollandaise £14 Fried eggs and courgette flowers with hung yogurt £12.5

Slow cooked cod and Heritage tomatoes on toast with parsley and smoked paprika £13 Grilled Ribeye steak on the bone with walnut Chimichurri and roasted peppers £25 Bone marrow burger with Comté cheese and melted onions on toasted brioche £13

#### SIDES

Crunchy green salad with red onion and sherry dressing £3 Green bean salad with horseradish and lemon £6 House pickles £3.5 Skinny fries £3 with smokey hollandaise £4 Focaccia £2.5

#### **DESSERTS**

Nuno's custard tarts £3 Baked almond cake and poached rhubarb £6.5 Vanilla ice cream with orange and cinnamon glaze £6 Moscatel de Sentubal with orange on ice £6 Espresso Martini affogato £7

We are using Cacklebean eggs, meat from Rare Breed in Essex, fish from The Secret Smoke house up the road and Climpson & Sons coffee.



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### **VEGAN MENU**

Summer tomatoes with Portuguese olive oil and smoked paprika on toast £6

Wild and cultivated mushrooms with chimichurri on toasted sourdough  $\pounds 8$ 

Hangover Cure - Mushroom and rice broth with grilled mushrooms and chilli oil £8

Jersey Royals, burnt leeks and wild mushrooms with broad bean and mint hummus  $\pounds 12.5$ 

### **SIDES**

Crunchy green salad with red onion and sherry dressing £3

Wild mushrooms and broad beans with preserved lemon and soft herbs  $\pounds 6$ 

House pickles £3.5 Skinny fries £3 Focaccia £2.5