



The SCOLT HEAD

MENU

Fried chicken with house pickles £6

Radishes with broad bean and mint hummus and flat bread £5 (vg)

Heritage tomatoes and goats curd on toast £6.5 (v)

Green asparagus, poached egg and parmesan £7.5 (v)

Slow cooked cod and Heritage tomatoes on toast with parsley and smoked paprika £8

Grilled lamb steak with herb couscous, sprouting broccoli and chimichurri £16.5

Beer battered haddock with triple cooked chips and tartar sauce £13.5

Ribeye with triple cooked chips and peppercorn sauce £25

Chicken schnitzel with green beans, potato salad and chipotle aioli £13.5

Aubergine and chickpea curry with rice, poppadoms and chutney £12 (vg)

Bone marrow burger with comté cheese and melted onions on toasted brioche and fries £13

Lemon, herb and chickpea burger with green slaw, harissa mayo & chips £12.5 (vg)

DESSERTS

Baked almond cake with poached rhubarb £6.5

Sticky toffee pudding with vanilla ice cream £6

Chocolate cake with sour cherry and pistachio £5.5 (vg)

CHEESE

Neal's Yard cheese and biscuits £7.5



The SCOLT HEAD

DRINKS

DRAUGHT BEER

Scolt Head Larger 3.90
40ft Larger 5.00
40ft Pale 5.00
Guinness 4.50
Estrella Galicia 5.20
Brixton Coldharbour Lager 5.30
Beavertown Neck Oil 5.50
Peroni 5.50

4 pint jugs available

ALES ON TAP

Brewers Gold 3.85
Yardbird Pale Ale 4.30
Proper Job 4.20

BOTTLED BEER

Corona 3.50
Carlsberg 3.50
Crabbies Ginger beer 5.20
Bitburger Drive 3.40
Malt Coast IPA 4.50

DRAUGHT CIDER

Aspalls 4.20
Addelstones 3.80

BOTTLED CIDER

Turners Elderflower Cider 6.50
Turners Rhubarb Cider 6.50
Oliver's Perry 5.00

SOFTS

From the Gun...
Pepsi, Diet Pepsi, Lemonade, Orange
2.50 pint / 1.30 half

Bottled Coke 1.80
Diet Coke 1.80
Coke Zero 1.80

Orange Juice 2.60
Apple Juice 2.50
Pear Juice 3.20
Cranberry Juice £2.60

Fentimans Traditional Lemonade 3.00
Fentimans Ginger Beer 3.00

Orangina 2.50
Virgin Mary 2.50

SPIRITS

Gordons and mixer 4.30
Stolichnaya and mixer 4.30
Havana Especial and mixer 4.30
Famous Grouse and mixer 4.50
Aperol Spritz 7.50
Negroni 8.00
Negroni for 6 28.00
Campari Soda 3.70
Espresso Martini 8.00
Pimms 3.90 pint 7.20 / jug 23.00
Bloody Mary 5.50

GIN

Gordons 3.60 Bombay Sapphire 3.60 Tanqueray 3.90
Hendricks 5.00 Sipsmith 4.50

VODKA

Stolichnaya 3.60 Grey Goose 5.20 Zubrówka 4.50

WHISKY

Famous Grouse 3.80 Jamesons 3.80 Laphroaig 5.50
Macallan 5.00 Oban 9.00 Blackbush 4.00 Glenfiddich 5.00
Jack Daniels 3.80 Southern Comfort 3.50
Makers Mark 4.20 Bulleit Bourbon 3.80

RUM

Havana Especial 3.60 Havana 7y 4.00 Bacardi 3.60
Captain Morgan 3.60 Mount Gay 3.80 Sailor Jerrys 3.80
Malibu 3.00

BRANDY

Courvoisier 3.60 Martell Vsop 4.60

LIQUORS AND SPIRITS

Baileys 4.50 Amaretto 3.60 Cointreau 3.50
Tia Maria 3.00 Kalua 3.70 Archers 3.20
Martini Blanco and Rosso 2.50 Stones Ginger Wine 2.50
Punt e Mes 4.00

MIXERS

Schweppes Ginger Ale 1.40 Pineapple 1.50 Grapefruit 1.50
Bitter Lemon 1.40 Ginger Beer 2.00 Fevertree Tonic 2.00
Fevertree Slimline 2.00 Red Bull 2.95
Still water 2.00 large 3.30
Sparkling water 2.00 large 3.50
Lime and Soda 1.00 pint / 60p half

CARRY OUT (AT THE END OF THE NIGHT)

We have our mini kegs, cocktails and wine available
to take away when we close, please go to:

<https://the-scolt-head.orderswift.com/frozen-glory>



The SCOLT HEAD

WINE LIST

WHITE

Domaine de Maubet, Côtes de Gascogne – A crisp, juicy white from a family owned estate in Gascony.

£18 Bottle / 4.60 175ml glass / 6.10 250ml glass

Arenile Pinot Grigio Terre di Chieti IGT – Fresh, zesty Pinot Grigio from vineyards on the Trabocchi Coast in Abruzzo. Floral aromas with limey citrus and hints of pear.

£19.50 Bottle / 4.90 175ml glass / 6.80 250ml glass

Cataratto, Fabrizio Vella, Sicily – A natural unfiltered wine, bright and fresh with lemon zest and tropical flavours

£20.00 Bottle / 5.00 175ml glass / 7.00 250ml glass

Wienwurms Gruner Veltliner, Austria – A crisp bright Gruner from a family run estate in Lower Austria. Similar in style to a Sauvignon, with notes of fresh citrus and floral hints.

£21.50 Bottle / 5.10 175ml glass / 7.10 250ml glass

Domaine de Morin Langaran Picpoul de Pinet – a dry, fresh white from vineyards overlooking the Mediterranean. Lemony citrus and notes of green apple.

£20.00 Bottle / 5.00 175ml glass / 7.00 250ml glass

Domaine des Mazelles Touraine Sauvignon – A delicious Sauvignon from the Loire valley. Lots of juicy grapefruit flavours and hints of gooseberry.

£23.00 Bottle / 5.50 175ml glass / 7.60 250ml glass

Guillaume Aurele Viognier Pays d'Oc – A southern French dry white made from the Viognier grape, floral notes on the nose with fresh white peach flavours.

£20.00 Bottle

Rioja Blanco, Bodegas Manzanos, Spain – Lightly oaked fruit driven white Rioja full of stone fruit flavours.

£22.00 Bottle

Albarinio, Lembranzas, Galicia, Spain – A lovely fresh and mineral wine with apple, pear and dried candied fruit.

£26.00 Bottle

Kukupu, Sauvignon Blanc, New Zealand – Single vineyard SB, deliciously crisp, aromatic and full of gooseberry flavours.

£28.00 Bottle

Domaine de la Meuliere Chablis – A rich powerful Chablis, made from mature vines up to 60 years old, situated in one of the top premier cru sites.

£35.00 Bottle

CHAMPAGNE & SPARKLING

Charles de Fere Blanc de Blancs Brut – Crisp, elegant sparkling wine from Burgundy. Made in the traditional champagne method.

£25.00 Bottle / 5.00 glass

Paul Herard Champagne Brut – A full, fruity 100% Pinot Noir champagne from the house of Paul Heard, that was started in 1925 and is based in the southern Aube area of Champagne.

£40.00 Bottle

RED

Terres d'Orb Vallée de l'Orb – A warm, soft Cabernet and Grenache blend from Roquebrun in the Languedoc.

£18.00 Bottle / 4.60 175ml glass / 6.10 250ml glass

Inacayal Malbec Mendoza – A delicious Malbec from the Lujan de Cuyo vineyards in the upper Mendoza valley. Ripe plummy fruit with violet notes.

£20.00 Bottle / 4.80 175ml glass / 6.60 250ml glass

Palacio de Otono Rioja Crianza – Classic Rioja from the warm Baja region. Generous bramble and dark cherry fruit backed by toasty oak.

£22.00 Bottle / 5.30 175ml glass / 7.30 250ml glass

Chianti, Le Chiantigiane, Tuscany – Smooth and velvety, lots of red fruit flavours, cherry and vanilla.

£22.00 Bottle / 5.30 175ml glass / 7.30 250ml glass

Domaine de Cabriac Pays d'Oc Pinot Noir – Velvety Pinot Noir from a leading estate in the Corbieres. Bright raspberry fruit with hints of redcurrant.

£23.00 Bottle / 5.50 175ml glass / 7.50 250ml glass

Domaines André Aubert Côtes du Rhône – A classic Cotes du Rhone made from old vine Grenache and Syrah. Lots of spicy blackberry fruit.

£20.00 Bottle

Grenache Noir, Felicette, Pays O'Oc, France – A powerful wine packed with red fruits, named after the first cat in space!

£22.00 Bottle

Primitivo, Tenute Rubino, Puglia, Italy – Plum, blackberry, ripe cherry aroma with smooth tannins.

£25.00 Bottle

Domaine Billard Hautes Côtes de Beaune – Estate-grown Pinot Noir from Burgundy's famous Cote d'Or. Elegant raspberry and strawberry fruit.

£32.00 Bottle

Domaine Berthet Rayne Chateauneuf du Pape – A lovely organic Chateauneuf. Sleek and velvety with dark cherry and cassis fruit, along with soft spice on the finish.

£39.00 Bottle

Chateau Roc de Segur Bordeaux – A generous Merlot-based claret from the south of Bordeaux in a magnum format. Blackcurrant and bramble fruit with smooth integrated tannins.

£39.00 Magnum

ROSÉ

Guillaume Aurele Rosé Pays d'Oc – A light coloured, Syrah-based rosé from southern France, full of refreshing crushed strawberry fruit.

£19.50 Bottle / 4.90 175ml glass / 6.60 250ml glass

DESSERT WINE

Moscatel de Sentubal with orange on ice – From an organic producer based in the Algarve. Aged in barrels for 9 years before bottling.

£6.00 glass

Château de la Peyrade Muscat de Frontignan – A delicious, succulent sweet wine from Occitanie in France. Honeyed notes and Seville oranges.

£13.00 Half bottle