

Victuals & Co

Sunday Lunch Menu

Choose two courses for £25, three courses for £30 or individual dishes.
Cheese subject to supplement

Starters

Walmestone heritage tomatoes with
mozzarella and pesto (G, N)
£8

Beer battered monkfish with curried mayo
[G]
£9

Chicken and black pudding terrine with
piccalilli and toasted ciabatta
£8

Beetroot and goats cheese brik pastry tart
with balsamic glaze and toasted walnuts (G)
£9

Desserts

Banana soufflé with rum & raisin ice cream
(D, GFO)
"please allow 15 minutes for the perfect bake"
£9

Dark chocolate mousse with chocolate crumb
and salted caramel ice cream
£7

White chocolate blondie with dark chocolate
crumb, salted caramel, fresh raspberries and
pistachio ice cream(G)
£7

Four specially selected cheeses, grapes,
crackers and chutney (GFO)
£9 [£3 supplement]

Mains

Curried smoked haddock with turmeric
potatoes and yellow courgette (G)
£18

Venison ragu with pappardelle, parmesan and
pangrattato
£19

Sunday Specials

Slow braised beef brisket

Roast chicken

Sweet potato nut roast (V, N, G)

All served with roast potatoes, Yorkshire
pudding and seasonal vegetables
£18

V = vegetarian • G = gluten (GFO = gluten free option available) • N = nuts

Please always inform us of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu.
Details of the 14 main allergies available on request.