

# Victuals & Co

## Sunday Lunch Menu

Choose two courses for £27, three courses for £32 or individual dishes.

Cheese & scallops subject to an additional supplement

### Starters

Chicken liver parfait with homemade brioche and Mrs Mckenzie's tomato kasundi chutney (G,N)  
£8

Smoked trout and watercress tart, herb emulsion and radish (D,G)  
£10

Pickled beetroot, rosary goats cheese, horseradish crème fraîche, radicchio & pine nuts (N,D,GFO)  
£9

Duo of cod fritters and goujons with curried mayo (G)  
£8

### Desserts

Raspberry frangipane tart with vanilla ice cream (G,D,N)  
£8

Banana and pecan bread with coffee ice cream and chocolate crèmeux (G,D,N)  
£8

Passion fruit parfait with white chocolate crumbs, strawberries and coconut (GFO,D)  
£9

Four specially selected cheeses, grapes, crackers and Mrs Mckenzie's Frot & Hootie chutney (our crackers may contain traces of nuts - GFO)  
£11 [£3 supplement]

### Sunday Special

Pan fried seabass with spring onion, sorrel and tartare potato cake, buttered samphire and white wine and cockle sauce (D,GFO)  
£26

### Sunday Roast

Chandler & Dunn slow roasted lamb shoulder (Individual price £20)

Stour Valley sirloin of beef (Individual price £22)

Celeriac steak (Vegetarian option £18)

All served with roast potatoes, Yorkshire pudding, creamed leeks, braised red cabbage, honey roasted parsnip, carrots, cauliflower & broccoli cheese  
£20

V = vegetarian · G = gluten (GFO = gluten free option available) · N = nuts · D = Dairy

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.

Prices include VAT @ 20%