

Victuals & Co

Sunday Lunch Menu

Appetizer - Marinated mixed olives (unpitted) £4

Starters

Pigs cheek bon bon with chorizo jam, sundried tomato and rocket (G)
£8

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

Courgette, halloumi and lemon fritter with piquante pepper pearls, wild rocket and sweet chilli jam(G,D)
£7

Soused and torched mackerel with shaved fennel, pickled kohlrabi and wasabi crème fraîche and a spicy honey glaze (D)
£9

Desserts

Strawberry ripple parfait with shortbread crumb strawberries and crystallised white chocolate (G,D)
£9

Ginger cake with vanilla ice cream, figs, brandy snap, butterscotch sauce and muscovado crumble (D,G)
£9

Salted caramel panna cotta with chocolate brownie, raspberries, honeycomb and hazelnut praline (N,D)
£8

Four specially selected cheeses, grapes, crackers and Mrs Mckenzie's frot and hootie chutney (our crackers may contain traces of nuts (GFO,N)
£12

Sunday Specials

Catch of the day with tomato and nduja orzo pasta, steamed mussels, olive and rosemary crumb (G)
£23

Confit duck leg with soy and miso glaze sesame pakchoi, tamarind carrot purée, puffed rice(G,D)
£23

Sunday Roast

Honey and mustard smoked gammon £21

Chandler and Dunn sirloin of beef £22

Lemon & Thyme roast chicken £21

Spiced butternut squash (Vegetarian option)
£18

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

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%