

Victuals & Co

Sunday Menu

Appetizer - Marinated mixed olives (unpitted) £4

Starters

Pan fried quail with coriander chutney, curried oil, mango and chilli, toasted peanuts and beetroot pickled shallots (G,N)
£10

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

Smoked haddock and leek tart, herb emulsion and tartare sauce (D,G)
£9

Panko breaded feta with garlic aioli, raddichio, sweet piquante pepper pearls and sweet chilli jam (G,D)
£8

Desserts

Ginger cake with vanilla ice cream and muscovado crumble (D,G)
£9

White chocolate and strawberry tart with fresh strawberries, mascarpone and crystallised white chocolate (G,D,N)
£9

Salted caramel panna cotta with chocolate brownie, honeycomb, raspberries and hazelnut praline (N,D)
£9

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

Sunday Special

Pan fried seabream with buttered kale, bouillabaise and mussel sauce, sauteed saffron parmentier potatoes and harissa rouille crouton (G,D)
£20

Sunday Roast

Chandler and Dunn ribeye
£22

Slow roasted haunch of venison
£22

Stour Valley guinea fowl
£22

Spiced celeriac steak (Vegetarian option) £18

All served with roast potatoes, Yorkshire pudding, sage & onion stuffing, 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%