

Victuals & Company

Sunday Menu

Appetizer - Marinated mixed olives (unpitted) £4

Starters

Curried chicken terrine quail with mango chilli & coriander chutney, pickled shallots and peanuts

(N,D)

£9

Tuna tataki with miso and honey glaze, sesame, pickled cucumber and nori (N,GFO)

£9

Smoked haddock & leek tart with tartare sauce and herb emulsion (D,G)

£8

Oven roasted piedmontese peppers with cherry tomatoes, mozzarella and pesto (D,N,V)

£9

Desserts

Strawberry parfait with fresh strawberries, meringue and crystalized white chocolate (G,D)

£7

Lemon polenta cake with fresh raspberries, honeycomb and mascarpone (G,D)

£8

Triple chocolate chip cookie dough with vanilla ice cream (D)

£9

Four specially selected cheeses, grapes, crackers and Mrs Mckenzie's tomato & aubergine chutney (our crackers may contain traces of nuts)

(GFO,N,D)

£13

Sunday Special

Pan roasted catch of the day with fennel rösti, buttered samphire and tomato and cockle

sauce (D)

£23

Sunday Roast

Chandler & Dunn lamb shoulder

£22

Celeriac steak (V)

£19

Stour Valley guinea fowl breast

£22

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

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%