

# Virtuals & Co

## LUNCH MENU

Appetizer - Marinated mixed olives (unpitted) **£4**

### STARTERS

Pancetta and cheddar croquettes with sweet chilli and cranberry jam and wild rocket (G,D) **£8**

Caramelised onion and goats cheese tart with toasted walnuts and land cress (G,D,N) **£7**

Smoked mackerel pate with beetroot jam and crostini (G) **£7**

### MAINS

Pan fried venison fillet with roasted new potatoes, beetroot granola, buttered kale and roasted beef fat carrot (G,D,N) **£23**

Hasselback roasted butternut squash with harissa and zatar, tahini yoghurt and gremolata and herb infused giant couscous (G,D,V) **£18**

Pan fried cod with panko cauliflower, spiced puy lentils, corriander chutney and katsu infused curry sauce (G) **£23**

#### Steak

Our special 28 day aged 8 oz (225 gram) Chandler & Dunn steak with skin on chips, grilled garlic & herb tomato and crispy shallots (GFO)

**Rump £26**

### SIDES AND EXTRAS

Herb and garlic butter **£2**

Peppercorn brandy sauce **£3**

Skin on chips **£4.50**

Blue cheese dressing **£2.50**

Mixed dressed salad **£4**

Charred baby gem lettuce with bacon & blue cheese dressing **£4.50**

### DESSERTS

Triple chocolate chip and peanut butter cookie dough with salted caramel ice cream (G,D,N) **£8**

Muscavado cream pannacotta with ginger cake and poached rhubarb (G,D) **£7**

Date and pistachio tart with raspberry and rose mascarpone and fresh raspberries (G,D) **£8**

Three specially selected cheeses, grapes, crackers and Mrs Mckenzie's tomato kasundi chutney (our crackers may contain traces of nuts) (GFO,N,D) **£13**