



Virtuals & Co

E A S T E R S U N D A Y L U N C H M E N U

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

S T A R T E R S

Panko breadcrumb chicken with satay sauce, pickled cucumber, radish and toasted peanuts (G,N) **£8**

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

Smoked trout pâté with griddled artisan bread and beetroot jam (G,D)

E A S T E R S U N D A Y R O A S T

Chandler and Dunn roast topside of beef **£21**

Honey and mustard smoked gammon **£21**

Slow braised shoulder of lamb **£22**

Rosemary and thyme infused roasted hasselback
butternut squash (V) **£18**

All served with roasted potatoes, Yorkshire pudding (G), creamed leeks, buttered cabbage, honey roasted parsnip, roasted carrot, cauliflower & broccoli cheese and a rich red wine jus (D,G)

S U N D A Y S P E C I A L

Pan fried seabass with onion and potato rösti, wilted
spring greens and katsu curry sauce (D,GFO)
£22

Venison koftas with wild garlic flat bread, pickled
cucumber and harissa infused yoghurt (G,D)
£20

D E S S E R T S

Salted caramel and mini egg cheesecake (G,D,N) **£8**

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

White chocolate cookie dough with strawberry ice cream
and hazelnut praline (G,D,N) **£7**

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

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%