



Virtuals & Co

ST PATRICKS DAY 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

grilled sardines with romesco sauce and roasted fennel (GFO,N) £8

SUNDAY ROAST

Chandler and dunn roast topside of beef £21

Slow braised shoulder of lamb £21

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)**

SUNDAY SPECIAL

Pan fried seabass with wild garlic new potato terrine,
wilted spring greens and lobster crayfish sauce
(D,GFO)

£24

Slow braised venison & stout puff pastry pie with
creamed mashed potato and buttered kale (G,D)

£21

DESSERTS

Irish cream chocolate tart with baileys chantilly cream,
chocolate chips and honeycomb (G,D) £8

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

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