

Virtuals & Co

EVENING MENU

Appetizer - Marinated mixed olives (unpitted) **£4.50**

STARTERS

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**

Soused and torched mackerel with romesco sauce and confit fennel (G,N) **£8**

MAINS

Pan fried venison fillet with creamed mashed potato, beetroot granola, squash purée, beef fat carrot and buttered kale (G,D,N)
£23

Roasted and pickled beetroot, wild garlic gnocchi with whipped ricotta, radicchio and a lemon and herb dressing (G,D,V)
£18

Oven roasted curried crusted stonebass with panko cauliflower, coriander and shallot new potato terrine, katsu infused curry sauce and buttered spring greens (G,D)
£23

Steaks

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

Rump £26 or Rib Eye £33

SIDES AND EXTRAS

Garlic and herb butter **£2**

Peppercorn brandy sauce **£3**

Triple cooked chips **£4.50**

Blue cheese dressing **£2.50**

Mixed dressed salad **£4**

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

DESSERTS

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

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

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**