

# Virtuals & Co

## EVENING MENU

Appetizer - Marinated garlic stuffed olives. **£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,V,N) **£7**

Pan fried sea bream with romesco sauce, confit fennel and wild garlic butter (G,N) **£8**

### MAINS

Pan fried venison loin with fondant potato, beetroot granola, squash purée, beef fat carrot and buttered kale (G,D,N)  
**£27**

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 cod with panko cauliflower, coriander and shallot new potato terrine, katsu infused curry sauce and buttered spring greens (G,D)  
**£24**

#### 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 panna cotta with ginger cake and poached rhubarb (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**