Victuals & Co

GRAZING MENU

Appetizers

Marinated garlic stuffed olives £4.50

Rosemary and sundried tomato foccacia with dipping oil (G) £4.00

Main Event

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

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

Smoked salmon with a miso honey glaze, sesame, panfried tenderstem and spring onions (GF,N) £12

Ham hock terrine, piccalilli and crostini (G) £12

Charred baby gem with bacon, anchovies and a caesar dressing (D,G) £9

Sides

Skin on triple cooked chips with parmesan with a drizzle of truffle oil (D) £5

Mixed dressed salad £4

To Finish

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

Muscavado cream panna cotta with ginger cake and poached rhubarb (G,D) £8

Three specially selected cheeses, grapes, crackers and Mrs Mckenzies tomato & aubergine chutney (our crackers may contain traces of nuts) (GFO,N,D) £13