Victuals & Co

Appetisers

Marinated olives (unpitted). £4.50 Sundried tomato and rosemary focaccia £4

STARTERS

Beef brisket tacos with chimichurri and crispy onions (G) £8
Heritage tomatoes with mozzarella, basil pesto and herb oil (D,N) £7
Smoked mackerel and dill pate with beetroot jam (D,G) £7
Onion bhaji scraps, curried mayo and mango chutney (GFO,D) £7
Sweet chilli & garlic prawns and baby gem lettuce (GFO) £9

MAINS

Slow braised venison ragu with rigatoni pasta, pangrattato and parmesan (G,D) £17

Smoked duck breast salad with raddicchio, orange, hazelnut and a citrus & fennel dressinmg (N) £15

Oven roasted herb infused cauliflower with whipped feta, dukkah and courgette (N,D,V). £17

Oven roasted herb crusted cod with crushed new potatoes, buttered samphire and tartare sauce (GFO,D). £23

Steaks

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

Rump £26

SIDES AND EXTRAS

Peppercorn brandy sauce £3.50

Triple cooked skin on chips £4.50

Mixed dressed salad £4

Charred baby gem lettuce with garlic aioli and crispy onions £4.50

DESSERTS

Cafe affogato with toasted hazelnuts and vanilla ice cream (N,D) £7

Passionfruit parfait with passionfruit purée, fresh raspberries, white chocolate crumb and raspberry purée (G,D) £8

Strawberry panna cotta with fresh strawberries, strawberry purée and cocoa nib tuille (G,D) £8

Triple chocolate brownie with salted caramel ice cream, blueberry compote and hazelnut praline (G,D,N) £8

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