

Victuals & Co

M E N U

Marinated olives (unpitted) **£4.50**

S T A R T E R S

- 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**

M A I N S

- 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

S I D E S A N D E X T R A S

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**

D E S S E R T S

- 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 Mckenzie's tomato kasundi chutney (our crackers may contain traces of nuts) (GFO,N,D) **£13**