

Virtuals & Co

GRAZING MENU

Appetizers

Marinated garlic stuffed olives **£4.50**

Plates

Charcuterie board - Chorizo, salami, prosciutto, Ashmore cheddar, sour dough & dipping oil (D) **£12**

Trout tart with radish, rocket and a dill and caper crème fraîche (D,G) **£8**

Oven baked goats cheese, pickled beetroot, balsamic glaze and pine nuts (G,D,N) **£7**

Onion bhaji scraps, curried mayo and mango (GFO,D) **£7**

Beef brisket tacos with chimichurri and crispy onions (G) **£8**

Pan fried prawns with satay sauce and baby gem lettuce (N) **£9**

Panko spiced cauliflower with harissa yoghurt and dukka (N,G) **£7**

Sides

Triple cooked skin on chips **£4**

Baby gem, with garlic aioli & crispy onions (D) **£5**

Mixed salad **£4**

To Finish

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

Triple chocolate brownie, salted caramel ice cream, strawberry compote (G,D) **£8**

Passionfruit panna cotta with fresh raspberries and white chocolate (G,D) **£8**

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