Victuals & Co

SUNDAY LUNCH MENU

STARTERS

Ham hock terrine, piccalilli (GFO) £8

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

Smoked trout and watercress tart with dill and caper crème fraiche (D,G) £8

Sweet chilli & garlic prawns and baby gem lettuce (GFO) £9

Oven baked goats cheese with chive and parsley crumb ,pickled beetroot, pine nuts and rocket (G,D,N) £7

SUNDAY ROAST

Top side of beef £22

Roast leg of lamb £22

Herb and garlic roasted cauliflower (V) £19

All served with roasted potatoes, Yorkshire pudding (G), creamed leeks, buttered kale, honey roasted carrots, cauliflower & broccoli cheese and a rich red wine jus (D,G)

SUNDAY SPECIAL

Fig, prosciutto and radicchio salad with a pomegranate molasses dressing (GFO) £15

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

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

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

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

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