

Victuals & Co

Sunday Lunch Menu

Choose two courses for £27, three courses for £32 or individual dishes.

Cheese & scallops subject to an additional supplement

Starters

Tandoori style pigeon with coriander flatbread
and pickled red onions (G)

£8

Smoked trout and watercress tart, herb
emulsion and radish (D, G)

£8

Heritage tomatoes, mozzarella, basil pesto &
herb oil (D,V,GF,N)

£9

Beer battered cod goujons and curried mayo
(G)

£8

Desserts

Chocolate torte with cherries and mascapone ice
cream (D, N)

£8

Summer berry eaton mess (D)

£8

Strawberry ripple parfait with homemade
shortbread, strawberries and crystallised white
chocolate (G,D)

£9

Four specially selected cheeses, grapes, crackers
and Mrs Mckenzie's Frot & Hootie chutney
(our crackers may contain traces of nuts - GFO)

£11 [£3 supplement]

Sunday Special

Pan fried seabass with chive, sorrel and shallot
crushed new potatoes, buttered samphire
and moules marinere sauce (D,G)

£20

Sunday Roast

Chandler & Dunn rump of beef

Roast chicken breast

Celeriac steak (Vegetarian option £18)

All served with roast potatoes, Yorkshire
pudding, creamed leeks, braised red cabbage,
honey roasted parsnip, carrots, cauliflower &
broccoli cheese

£20

V = vegetarian · G = gluten (GFO = gluten free option available) · N = nuts · D = Dairy
Please always inform us of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu.
Details of the 14 main allergies available on request.

Prices include VAT @ 20%