

# A La Carte

## STARTERS

Chicken Liver Pate \*  
with homemade pickle, gherkins & bread - £7.00

Smoked Mackerel & Wild Mushroom Risotto  
with shaved manchago - £7.00

Soup Of The Day \*  
with pesto oil & homemade bread - £6.50

Pan Seared Scallops  
with spices, tomato sauce & broad bean salad - £7.50

Gnocchi \*  
with roasted butternut squash, rocket &  
shaved manchago cheese - £6.50

## VILLAGE KITCHEN TASTER PLATES

Bread & garlic butter - £2.50

Marinated Olives - £2.50

Asparagus & Wild Mushroom Tempura - £7.50

Lamb Kebabs - £7.00

Mezze Board - £7.00

Arinchini Balls - £7.00 \*

Crispy Calamari \*  
with famous sweet chilli sauce - £6.50

Sharing Platter  
(Asparagus & Wild Mushroom tempura, crispy calamari,  
lamb kebabs & arinchini balls) - £15.00

## MAIN

British Ribeye Steak Cooked with caramelised onion, green beans & chips - £20.00 \*

Pork Belly with English mustard mash & sticky braised red cabbage - £16.50 \*

Grilled Line Caught Seabass with Chorizo potatoes & samphire - £17.00 \*

VK Style Falafel Burger with baby spinach, houmous & sun blushed tomato tapenade, double cooked chips & coleslaw - £9.00

Classic VK Burger cooked with mature cheddar onion rings, tomatoes & gherkin, double cooked chips, coleslaw & dipping sauce - £10.50

Chicken Burger with rocket, mint, zesty yoghurt dip, double cooked chips & coleslaw - £10.50 \*

Monkfish & Prawn Yellow Curry with Kaffiyeh lime leaf, thai basil & yasmin rice - £15.00 \*

Roasted Root Vegetable Curry with steamed rice, Crispy Onions & Yoghurt dressing - £12.50 \*

Slow cooked Breast of Lamb with a Chorizo & Canellini bean stew - £14.50 \*

## SPECIALS

*2 Courses for £17.00*

Monday - Thursday

\* high lighted dishes and specials included

£5 Supplement for Steak  
£4 Supplement for Seabass

*Burger & a beer or a glass of wine for £10*

Monday - Friday 5pm - 7pm

## SIDES

Homemade Coleslaw - £3.50

Mixed Salad - £3.50

Double Cooked Chips - £3.50

VK Vegetables - £3.50

Mash - £3.50

We cannot guarantee any dish is nut free as all dishes are prepared in a kitchen that handles nuts. Please note that we cook nothing but fresh food therefore on busy days/nights your food might take longer to arrive - thank you for your patience. We also offer outside catering. A 10% service added to the bill.