

Victuals & Co

~ A Taste of Summer ~

A SPECIAL EVENING TO CELEBRATE THE GREAT BRITISH SUMMER ON 1 AUGUST 2019. THE EVENING STARTS AT 7 PM AND WILL FEATURE A TASTING MENU OF SEVEN DISHES THAT REFLECT THE BEST OF HIGH SUMMER.

AN OPTIONAL SELECTED RANGE OF WINES WILL ALSO BE AVAILABLE.

SEVEN COURSES £60 PER HEAD
OPTIONAL PAIRING WINES (FIVE GLASSES SEE BELOW) £30 PER HEAD

~ The Food Menu ~

GAZPACHO | FOCCACIA | BASIL PANNA COTTA

SCALLOPS | LYCHEE | CHORIZO

BUFFALO MOZZARELLA | SUNDRIED TOMATOES | PARMA HAM | WATERCRESS

CRAB | SAFFRON CREAM | SWEETCORN

DUCK BREAST | OLD FASHIONED DRINK GLAZED PLUMS | BLACK RICE

GIN | PINK PEPPERCORN | STRAWBERRY

PEACH | PISTACHIO | HONEYCOMB

~ The Pairing Wines ~

GAZPACHO : BACCHUS, CHAPEL DOWN 2017, ENGLAND (125ML) - £7.50

SCALLOPS CHORIZO : PINOT NOIR ROSE, SIMPSON'S RAILWAY HILL 2018, ENGLAND (125ML) - £6.00

BUFFALO MOZZARELLA : (CONTINUED FROM SCALLOPS)

CRAB : VOIGNIER, LA FORGE ESTATE 2016, FRANCE (125ML) £5.00

DUCK BREAST : PINOT NOIR, STANLEY ESTATES 2014, NEW ZEALAND (125ML) £7.50

PEACH : CHAPEL DOWN NECTAR, 2016, ENGLAND (50ML) £6.00