

Victuals & Co

~ LUNCH MENU ~

CHOOSE TWO COURSES £20 OR THREE COURSES £25 - STEAKS & SCALLOPS SUBJECT TO SUPPLEMENT

STARTERS

ASIAN BEEF BRISKET SALAD WITH CASHEWS.
£8

HERITAGE TOMATOES WITH A ROSARY GOATS
CHEESE MOUSSE, PINE NUTS AND BASIL OIL.[v]
£8

PAN SEARED SCALLOPS WITH ROASTED WALMEN-
STONE TOMATOES, CHORIZO, BLACK OLIVES AND
PARSLEY.
£8 OR £4 SUPPLEMENT

MAINS

PAN FRIED BRILL WITH A FENNEL AND BASIL
ROSTI, ROMESCO SAUCE
£16

BETROOT FALAFEL, PANKO CAULIFLOWER WITH
WILD ROCKET AND TAHINI[v]
£16

SUMMER LUNCH SPECIAL!

LAMB KOFTA BURGER WITH SWEET POTATOE
WEDGES AND A GREEK TATZIKI DIP.
A CHOICE OF A SMALL GLASS OF HOUSE WHITE
WINE OR SOFT DRINK ACCOMPANY.
£15

STEAKS

OUR SPECIAL CHANDLER AND DUNN 28 DAY
AGED BEEF FROM ASH, KENT SERVED WITH
TRIPLE COOKED CHIPS IN BEEF DRIPPING,
CHARRED BABY GEM LETTUCE AND A
BACON & BLUE CHEESE DRESSING

12 OZ | 340 GRAM RUMP £8 SUPPLEMENT

DESSERTS

COCONUT AND PASSION FRUIT PANNA COTTA
£7

STRAWBERRY SOUFFLÉ WITH A COCONUT AND
RASPBERRY SHERBERT AND VANILLA ICE CREAM
£7

THREE SPECIALLY SELECTED CHEESES, GRAPES,
CRACKERS AND CHUTNEY
£9

EXTRAS

GARLIC BUTTER £1.50
BLUE CHEESE SAUCE £2.00
GREEN CHIMICHURRI SAUCE £2.00
PEPPERCORN BRANDY SAUCE £2.50

SIDES

TRIPLE COOKED CHIPS
BABY GEM LETTUCE WITH BACON & BLUE
CHEESE DRESSING
DRESSED MIXED SALAD
£4 EACH

PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING
SOME DISHES CONTAIN NUTS