

Victuals & Co

EVENING MENU

STARTERS

DUCK LEG BON-BON WITH HOISIN SAUCE,
KIMCHI AND PICKLED CUCUMBER
£8

BLACK BEAN & JACKFRUIT WITH RED PEPPER
SALSA, SWEET POTATO PURÉE AND CHARRED
SWEETCORN
£8

PAN SEARED SCALLOPS WITH CRISPY PARMA HAM,
SAUCE VIERGE AND PEA SHOOTS
£12

BEER BATTERED COD CHEEKS WITH CURRIED
MAYONNAISE AND ROCKET.
£8

DINE LOCAL SPECIAL

PAN FRIED SEA BASS WITH FENNEL RÖSTI
SALSA VERDE AND TOMATOES

£18

DESSERTS

WHITE CHOCOLATE MOUSSE, KALAMANZI,
PISTACHIO FRANGIPANE, STRAWBERRIES AND
MERINGUE
£7

COFFEE SOUFFLÉ AND CHOCOLATE ICE CREAM
£7

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

MAINS

KATSU CAULIFLOWER WITH BASMATI RICE,
PICKLED CARROT, CRISPY CAVOLO NERO AND
CASHEWS [V]
£16

PAN ROASTED SKATE WITH PICKLED COCKLES,
BROWN SHRIMPS, BUTTER SAUCE, WILTED
SPINACH AND CREAMED MASHED POTATO
£22

BRAISED SHOULDER OF LAMB WITH
MINTED NEW POTATOES, HARISSA PICKLED
FENNEL, KALE AND A BASIL
GREMOLATA
£20

FILLET STEAK

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

8 OZ | 225 GRAM FILLET £31

EXTRAS

BLUE CHEESE SAUCE £2.00
GREEN CHIMICHURRI SAUCE £2.00
BRANDY PEPPERCORN SAUCE £2.50

SIDES

BABY GEM LETTUCE WITH BACON & BLUE
CHEESE DRESSING
TRIPLE COOKED CHIPS
£4

DRESSED MIXED SALAD
£3

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