

Victuals & Co

~ EVENING MENU ~

STARTERS

CHICKEN AND BLACK PUDDING TERRINE WITH
CELERIAC REMOULADE AND CORNICHONS
£8

MUSHROOM AND LEEK BRIK TART WITH SMOKED
CHESTNUT, CELERIAC PURÉE AND
CARMELIZED APPLE
£8 [V]

PAN SEARED SCALLOPS WITH TRUFFLE AND
CAULIFLOWER PURÉE, BACON AND PEA SHOOTS
£12

BEER BATTERED COD CHEEKS WITH CURRIED
MAYONNAISE AND PEA SHOOTS
£8

DESSERTS

PISTACHIO FRANGIPAN WITH STRAWBERRIES, FIG
AND NUT GRANOLA AND WHITE CHOCOLATE
£7

CAFFÉ AFFOGATO WITH HAZELNUT PRALINE,
SALTED CARAMEL SAUCE AND MALT ICE CREAM
£7

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

MAINS

PAN FRIED HALIBUT, SMOKED EEL CROQUETTE,
PEA PURÉE, WITH WARM TARTAR SAUCE AND
BUTTERED SAMPHIRE
£23

BRAISED BEEF SHIN WITH CREAMED MASHED
POTATO, KALE, CARROTS AND SQUASH PURÉE
£21

KATSU CAULIFLOWER WITH BASMATI RICE,
PICKLED CARROT, CAVLO NERO AND PEANUTS
£16 [V]

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

8OZ | 225 GRAM FILLET £31

EXTRAS

GARLIC BUTTER £1.50

BLUE CHEESE 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