

# Victuals & Co

## Sample Reopening Menu

### Starters

**Smoked & torched trout with aioli, fennel, apple and sorrel • £9**

**New season asparagus with soft boiled egg, sun dried tomatoes, olive tapenade and parmesan • £9**

**Pan seared scallops with curried butter, bhaji scraps, carrot & ginger purée • £12**

**Buttermilk fried quail with miso and honey glaze, sesame, cucumber and spring onion • £12**

### Mains

**Salt marsh lamb with wild garlic mashed potato, courgette, peas, pistachio crumb and Madeira sauce • £25**

**Pan fried brill with Jersey royal potatoes, rock samphire, baby onions and clam marinière sauce • £26**

**Roasted & pickled beetroot with summer squash, crispy sage, baby carrots and whipped ricotta cheese • £18**

**Our special 28 day aged 8 oz (225 gram) Chandler & Dunn fillet steak with triple cooked chips, charred baby gem lettuce and bacon & blue cheese sauce • £33**

### Extras and Sides

**Garlic Butter • £1.50**

**Blue Cheese Sauce • £2.00**

**Peppercorn Brandy Sauce £2.50**

**Triple Cooked Chips • £4.00**

**Baby gem Lettuce with Bacon & Blue Cheese Dressing • £4.00**

**Mixed Salad • £4.00**

### Desserts

**Peanut butter parfait, chocolate crèmeux, calamansi • £9**

**Lemon soufflé, shortbread, raspberry ice cream • £9**

**Ginger cake, sweet Muscovado cream, rhubarb and strawberries • £9**