

Victuals & Co

Evening Menu

Starters

Walmestone heritage tomatoes with olive focaccia, burrata and pesto (G, N)
£8

Soused & torched mackerel with orange, pickled fennel, horseradish cream and sorrel
£8

Buttermilk fried quail with miso and honey glaze, sesame, cucumber and spring onion (G)
£9

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



Desserts

Peanut butter parfait, praline, salted caramel, chocolate crèmeux and calamansi (N)
£9

Passionfruit soufflé with pistachio & almond ice cream (N)
"please allow 15 minutes for the perfect bake"
£9

Cherry fragipan tart with blackcurrant ice cream and dark chocolate crumb
£9

Four specially selected cheeses, grapes, crackers and chutney
£9

Mains

Roasted & pickled beetroot with summer squash, crispy sage, rösti and whipped ricotta cheese (V)
£17

Pan fried halibut with lobster tortellini, mushroom purée, samphire, parmesan and lobster bisque
£25

Duck breast with duck leg bon bon, celeriac and sesame purée, puy lentils, puffed rice and plum sauce with Dukkah (N)
£25



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



Sides and Extras

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 dressed salad	£4.00
Medley of seasonal vegetables	£4.00

V = vegetarian · G = gluten (gluten free maybe available) · N = nuts

Please always inform us of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu. Details of the 14 main allergies available on request.