

# Victuals & Co

## "Raid the Larder"

Choose two courses for £25, three courses for £30 or individual dishes  
Cheese, scallops and steaks subject to supplement

### Starters

Smoked & torched trout with herb emulsion,  
pickled fennel, apple and chervil  
£9

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

Pan seared scallops with curried butter, bhaji  
scraps, carrot & ginger purée  
£12 [£4 supplement]

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

### Desserts

Passionfruit soufflé with vanilla ice cream  
(please allow 15 minutes for the perfect bake)  
(N) - £7

Lemon curd cheesecake with white  
chocolate and strawberries (G)  
£7

Chocolate brownie with dark chocolate  
crumb, salted caramel and raspberry ice  
cream (G)  
£7

Four specially selected cheeses, grapes,  
crackers and chutney  
£9 [£3 supplement]

### Mains

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

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

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

Harissa pork chop with peperonata and saffron  
polenta cake  
£20

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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 [£12 supplement]

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### Sides and Extras

Garlic butter	£1.50
Blue cheese sauce	£2.00
Peppercorn brandy sauce	£2.50
Triple cooked chips	£4.00
Mixed dressed salad	£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.