

Victuals & Co

Sunday Lunch Menu

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

Starters

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

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

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

Beetroot and goats cheese brik pastry tart with balsamic glaze and toasted walnuts
£9

◆ Desserts

Passionfruit soufflé and vanilla ice cream
£8

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 (GFO)
£9 [£3 supplement]

Mains

Pan fried seabass, roasted Jersey royal potatoes, orange chimichurri & spring greens
(G)
£18

Roasted & pickled beetroot with summer squash, crispy sage, rösti and whipped ricotta cheese (V)
£1

Sunday specials

Roasted chicken breast

Chandler and dunn fillet of beef

Nut roast (V)

All served with roast potatoes, Yorkshire pudding and seasonal vegetables
£18

V = vegetarian · G = gluten (GFO = gluten free option 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.