

# 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

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

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

Beetroot and goats cheese tart with balsamic glaze and toasted walnuts  
£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

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

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

Barnsley lamb chop with spiced cous cous, harissa roasted aubergine and mint yogurt  
£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
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.