

# 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

Beetroot and goats cheese brik pastry tart  
with balsamic glaze and toasted walnuts (G)

£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

Cod goujons with curried mayonnaise (G)

£9

### Desserts

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

(N) - £7

Raspberry cheesecake with white chocolate  
crumb and fresh raspberries (G, N)

£7

Apricot frangipan tart with vanilla ice cream  
and dark chocolate crumb

£9 (G, N)

Four specially selected cheeses, grapes,  
crackers and chutney

£9 [£3 supplement]

### Mains

Celeriac steak, carrot and celeriac slaw,  
sweetcorn and paprika purée and charred  
chicory and date sauce (V)

£17

Pan fried sea bass, basmati rice, pickled carrots,  
peanuts and Thai green sauce (G, N)

£20

Pan fried cod with tomato bravas sauce,  
manchego cheese & shallot croquette, chorizo,  
anchovy dressed green beans and aioli (D)

£24

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

£25

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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]

### 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.