

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

Pan seared tuna tataki, sesame, miso honey glaze, nori, rocket and pickled carrot
£9

Smoked pigeon breast with roasted beetroot, hazelnut dressing, toasted hazelnuts and goats cheese (N)
(this product may contain shot!)
£9

Pan seared scallops with nduja and black olives, nduja butter, butternut squash, pumpkin seeds and sorrel (D)
£12
[£4 supplement]

Manchengo cheese croquettes with sweet tomato and chilli jam, sun blushed tomatoes, basil oil (G, N)
£7

Desserts

Banana soufflé with rum & raisin ice cream (D, GFO)
"please allow 15 minutes for the perfect bake"
£9

Dark chocolate délice with salted caramel ice cream, honey comb, praline and chocolate crumb (N)
£9

Sticky toffee pudding, poached pears, almond tuille with lime crème fraîche (N, G)
£9

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

Mains

Roast chicken with turmeric potatoes, coconut puy lentils and curried sauce
£20

Pan fried Gilt head bream with spring greens, crushed new potatoes and a mussel, fennel & saffron sauce (D)
£22

Pan fried venison loin with dauphinoise mash, roasted carrots, kale, carrot purée, red cabbage and roast jus (G)
£25

Sage gnocchi with wild mushrooms, celeriac truffle purée, pine nuts, parmesan and amaranth (V)
£17

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
Triple cooked chips	£4.00
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.