

Victuals & Co

Evening Menu

Starters

Manchengo cheese croquettes with sweet tomato and chilli jam, sun blushed tomatoes, basil oil and land cress (G,D)

£9

Pan seared tuna tataki with sesame, miso honey glaze, nori, rocket, kohlrabi and pickled carrot (N)

£10

Smoked pigeon breast with roasted beetroot, hazelnut dressing and toasted hazelnuts (N)

(this product may contain shot!)

£10

Pan seared scallops with nduja and black olives, nduja butter, butternut squash, pumpkin seeds and sorrel (D)

£13



Desserts

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

£9

Banana soufflé with rum & raisin ice cream (D, GFO)

"please allow 15 minutes for the perfect bake"

£9

Sticky toffee pudding, poached pears, lime crème fraîche and almond crumb

(N, G)

£9

Four specially selected cheeses, grapes, crackers and chutney (N)

£11

Mains

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

£18

Roasted cod with spiced coconut lentils, onion bhaji scraps, curried butter & kachumber

salad

(D,G)

£25

Pan fried venison loin with dauphinoise mash, roasted carrots, kale, carrot purée and roast

jus (D)

£27



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

£35



Sides and Extras

Garlic butter	£1.50
Blue cheese sauce	£2.00
Peppercorn brandy sauce	£2.50
Triple cooked chips	£4.00
Baby gem lettuce with bacon & blue cheese dressing	£4.00
Mixed dressed salad	£4.00
Medley of seasonal vegetables	£4.00

V = vegetarian · G = gluten (gluten free maybe available) · N = nuts · D = dairy

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.