

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, Pickled Radish and carrot (N)
£10

Smoked Quail breast with roasted beetroot, hazelnut dressing, cranberry and toasted hazelnuts (N)
£10

Pan seared scallops with nduja and black olives, nduja butter, butternut squash and pumpkin seeds (D)
£14



Desserts

Dark chocolate délice with salted caramel ice cream, cinder toffee, praline and chocolate crumb (N, D)
£9

Mixed berry soufflé with vanilla and white chocolate 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

Katsu cauliflower, steamed basmati rice, crispy kale with katsu curry sauce and pickled red cabbage (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 (200 gram) Chandler & Dunn fillet steak with triple cooked chips, charred baby gem lettuce and bacon & blue cheese sauce
£39



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
Buttered sprouts with chestnuts	£4.00
Creamed savoy cabbage with bacon	£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.