

# Victuals & Co

## Lunch Menu

Choose two courses for £27 or three courses for £32 or individual dishes.

Steaks and cheese subject to supplement

### Starters

Toasted ciabatta, grilled courgettes, mozzarella  
with chilli and lemon dressing (D, V, G)

£9

Goat's cheese brik pastry tart with cranberry  
compote, balsamic glaze and toasted walnuts

(N, D, V, G)

£9

Smoked and roasted quail, toasted hazelnuts with  
pickled and roasted beetroot

£10

Tuna tataki, miso honey glaze with nori (GFO)

£10



### Desserts

Pecan pie cheesecake, spiced pumpkin ice cream  
with toffee sauce and pecans (N,D)

£9

Dark chocolate délice with salted caramel ice  
cream, honey comb, praline and chocolate crumb

(N, D)

£9

White chocolate blondie with raspberries and  
white chocolate crumb with raspberry ripple ice  
cream (GFO, D)

£9

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

£11 [£3 supplement]

### Mains

Pan fried sea bass with crushed new potatoes  
and a moules marinere sauce(G)

£20

Katsu cauliflower, steamed basmati rice,  
crispy kale with katsu curry sauce and pickled  
red cabbage (V, G, D)

£18

Venison stout mini pie with venison fillet,  
creamy mashed potato and kale (D, G)

£20



Our special 28 day aged 8 oz (225 gram)  
Chandler & Dunn rump steak with skin on  
chips, charred baby gem lettuce and bacon &  
blue cheese sauce (GFO)

£24 [£8 supplement]



### Sides and Extras

Garlic butter	£1.50
Blue cheese sauce	£2.00
Peppercorn brandy sauce	£2.50
Skin on chips	£3.00
Baby gem lettuce with bacon & blue cheese dressing	£4.00
Mixed dressed salad	£4.00

V = vegetarian · G = gluten (GFO = gluten free option 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.