

Victuals & Co

"Raid the Larder"

Choose two courses for £27 or three courses for £32 or individual dishes at prices quoted
Cheese & steak subject to supplement

Starters

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

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

Pan seared scallops with nduja and black olives, nduja butter, butternut squash, pumpkin seeds and sorrel (D)
£14
[£4 supplement]

Manchengo cheese croquettes with sweet tomato and chilli jam, sun blushed tomatoes, basil oil (G, N)
£9

Desserts

Mixed berry soufflé with vanilla and white chocolate 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, lime crème fraîche and almond crumb(N, G)
£9

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

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

Venison ragu with Le Leggendarie pasta, pangrattato and parmesan
£20



Our special 28 day aged 7 oz (200 gram) Chandler & Dunn fillet steak with triple cooked chips, charred baby gem lettuce and bacon & blue cheese sauce
£39 [£14 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 (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.