

Victuals & Co

Lunch Menu

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

Steaks and cheese subject to supplement

Appetizer - Marinated mixed olives £4

Starters

Moroccan spiced crispy lamb , flat bread, baba ganoush & mint and cucumber yoghurt (G,D)
£9

Smoked trout and watercress tart, herb emulsion and radish (D,G)
£10

Cod beer battered goujons with curried mayonnaise (D,G)
£9

Pan seared asparagus, almonds, chilli and olives with harissa yoghurt (D,V,N)
£8

Desserts

Summer fruits Eaton mess (D)
£9

Honey comb cheesecake, dark chocolate crèmeux and chocolate crumb (G,D)
£9

Strawberry panna cotta, fresh strawberries and shortbread crumb (D)
£8

Four specially selected cheeses, grapes, crackers and Mrs Mckenzie's frot & hootie chutney (our crackers may contain traces of nuts - GFO)
£11 [£3 supplement]

Mains

Crispy confit pork belly, wholegrain mustard mash, buttered baby leeks, spring greens with sage and onion jus (D)
£20

Panko breadcrumb cauliflower with katsu curry sauce, lime and coriander rice, toasted peanuts, pickled carrot and crispy cavolo nero (G, N)
£19

Grilled Rye Bay plaice with shallot, lemon & chive crushed new potatoes, green beans with seaweed and cockle butter (D)
£20

Our special 28 day aged 8 oz (225 gram) Chandler & Dunn rump steak with skin on chips, grilled garlic & herb tomato and crispy shallots (GFO)
£24 [£4 supplement]

Sides and Extras

Café de Paris butter	£2.00
Blue cheese sauce	£2.50
Peppercorn brandy sauce	£3.00
Baby gem lettuce with bacon & blue cheese dressing	£4.50
Mixed dressed salad	£4.50

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.

Prices include VAT @ 20%