

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

Pork cheek bon bon with mojo sauce and sundried tomatoes (G,D)
£8

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

Beer battered cod goujons with curried mayonnaise (D,G)
£9

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

Desserts

Lemon posset with lime crème fraîche and almond tuille (D, N, G)
£8

Millionaires shortbread tart with salted caramel ice cream (G, D)
£8

Rhubarb and rose panna cotta with crystalized white chocolate and meringue (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

Cumin and apricot stuffed lamb saddle with date, almond and saffron giant cous cous, baba ganoush, cucumber yoghurt and pistachio dukkha (N, D, G)
£23

Panko breadcrumb cauliflower with katsu curry sauce, lime and coriander rice, toasted peanuts, pickled kohlrabi and crispy cavolo nero
(G, N, V)
£18

Pan fried sea bass with shallot, lemon and chive crushed new potatoes, spring greens and a cockle butter sauce (D, G)
£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%