

Victuals & Co

Lunch Menu

Appetizer - Marinated mixed olives (unpitted) £4

Starters

Harissa spiced lamb with coriander flatbread and pickled aubergine(G)

£8

Tuna tataki with miso and honey glaze, sesame, pickled mooli and nori (N,GFO)

£9

Asahi battered cod goujons with katsu curry sauce, peanuts and pickled carrots (G,N)

£9

Roasted red pepper and tomato tart with pesto crème fraîche and wild rocket (G,D,N,V)

£8

Desserts

Set custard cream with rhubarb, ginger and muscovado crumble (G,D)

£9

Dark chocolate brownie with strawberries and hazelnut praline ice cream (D,G,N)

£9

Lemon posset with fresh raspberries, white chocolate and shortbread (G,D,N)

£9

Four specially selected cheeses, grapes, crackers and Mrs Mckenzie's tartan chutney (our crackers may contain traces of nuts)

(GFO,N,D)

£13

Mains

Herb crusted roast haddock with chorizo and borlotti bean cassoulet and manchego

polenta cake (G,D)

£23

Oven roasted butternut squash with pickled and roasted beetroot, crispy sage and whipped ricotta (D,GFO,V)

£19

Stour Valley venison bourguignon with creamy mashed potato and buttered kale

(GFO,D)

£21

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)

£26

Sides and Extras

Garlic herb butter	£2.00
Blue cheese dressing	£2.50
Peppercorn brandy sauce	£3.00
Triple cooked chips	£4.50
Buttered peas with bacon	£3.50
Harissa roasted cauliflower with tahini and crispy onions	£4.50
Mixed dressed salad	£4.00
Baby gem lettuce with bacon & blue cheese dressing	£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%