

Victuals & Company

Lunch Menu

Appetizer - Marinated mixed olives (unpitted) £4

Starters

Pork cheek bon bon with chipotle aioli and
land cress (G)
£8

Tuna tataki with miso and honey glaze, sesame, pickled
cucumber and nori (N,GFO)
£9

Beer battered haddock goujon with tartare sauce and
herb emulsion (D,G)
£9

Polenta and manchego croquette with sweet chilli and
red pepper jam (G,N,V)
£9

Desserts

Blood orange posset with chocolate crèmeux
and hazelnut praline (G,D,N)
£8

Strawberry semifreddo with fresh strawberries and
crystalized white chocolate (G,D)
£9

chocolate brownie with vanilla ice cream, honeycomb
and raspberries (G,D)
£7

four specially selected cheeses, grapes, crackers and
Mrs Mckenzie's tartan chutney
(our crackers may contain traces of nuts)
(GFO,N,D)
£13

Mains

Pan fried chalk stream trout with crushed new
potatoes, buttered tender stem broccoli and
shellfish sauce (D,G)
£21

Harissa and cumin roasted cauliflower steak with
tahini and lemon dressing, pomegranate, herb
infused couscous and crispy chick peas (G,D,V)
£20

Venison and mushroom pie with creamy mashed
potato and buttered spring greens (G,D)
£19

Victuals Signature Burger

Our homemade 5oz burger Pattie with a warm
brioche bun, Longman's smoked cheddar, baby
gem lettuce, beef tomato, bourbon and maple
glaze and skin on fries (G,D)
£14

Steak

Our special 28 day aged 8 oz (225 gram) Chandler
& Dunn Ribeye steak with skin on chips, grilled
garlic & herb tomato and crispy shallots (GFO)
£33

Sides and Extras

Béarnaise butter	£2.00
Blue cheese dressing	£2.50
Peppercorn brandy sauce	£3.00
Skin on chips	£4.50
Buttered peas with bacon	£3.50
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%