

Victuals & Company

"Raid the Larder"

Starters

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

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

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

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

Desserts

Set custard cream with rhubarb, ginger and
muscovado crumble (G,D)
£9

Chocolate brownie with honeycomb icec
ream (G,D)
£7

Blood orange posset with chocolate crèmeux
and hazelnut praline (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

Pan fried chalk stream trout with chive new
potatoes, buttered spring greens
and shellfish sauce (D,G)
£22

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

Roasted guinea fowl with creamy wild garlic
mashed potato, buttered tender stem broccoli
and roasted carrots
(G,D)
£20

Steaks

Our special 28 day aged 8 oz (225 gram) Chandler
& Dunn steak with triple cooked chips, grilled
garlic & herb tomato and crispy shallots (GFO)
Fillet £43
Ribeye £33

Sides and Extras

Béarnaise butter	£2.00
Blue cheese dressing	£2.50
Peppercorn brandy sauce	£3.00
Triple cooked chips	£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%