

Victuals & Co

EVENING MENU

Appetizer - Marinated mixed olives (unpitted) **£4**

STARTERS

Panko crusted chicken with satay sauce, pickled cucumber radish and peanuts (G,N) **£8**

Pan fried mackerel with fennel, kohlrabi, pickled beetroot and crème fraîche (D) **£8**

Spiced black beans, sweetcorn & onion salsa, tortilla with a chipotle mayo (G) **£7**

Smoked haddock & leek tart with tartare sauce, rocket and dill garnish (D,G) **£8**

MAINS

Pan fried halibut with shallot and lemon crushed new potatoes, confit fennel, steamed mussels and a fragrant fennel velouté (D,G) **£28**

Sage gnocchi and roasted butternut squash with whipped ricotta cheese, wild mushrooms, sage & garlic butter (G,D,V) **£20**

Pan fried venison loin with potato fondant, roasted salsify, buttered & crispy cavolo nero and celeriac purée (D,GFO) **£27**

Victuals Burger

Homemade 5oz (141 gram) beef burger with a brioche bun, Longman's smoked cheddar, baby gem lettuce, beef tomato with Victuals smoked burger sauce and skin on chips (G,D) **£17**

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)

Rump £26 or Rib Eye £33

SIDES AND EXTRAS

Paprika and garlic butter **£2**

Blue cheese dressing **£2.50**

Peppercorn brandy sauce **£3**

Triple cooked chips **£4.50**

Mixed dressed salad **£4**

Roasted courgettes with lemon & mint whipped ricotta **£4**

Roasted sprouts with chimichurri **£3.50**

Charred baby gem lettuce with bacon & blue cheese dressing **£4.50**

DESSERTS

Coffee panna cotta with walnut praline and dark chocolate crèmeux (G,N,D) **£8**

Hazelnut cake with honey roasted figs, malt mascarpone and cocoa nib tuile (G,D,N) **£8**

Triple chocolate chip and peanut butter cookie dough with salted caramel ice cream (G,D,N) **£8**

Three specially selected cheeses, grapes, crackers and Mrs Mckenzie's tomato & aubergine chutney (our crackers may contain traces of nuts) (GFO,N,D) **£13**