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 trout, watercress and horseraddish tart with chicory, rocket, apple salad and dill, caper mayonnaise (D,G) £8

MAINS

Pan fried halibut with shallot and lemon crushed new potatoes, confit fennel, steamed mussels and moules marinière sauce
(D,G) £25

Sage gnocchi and roasted butternut squash with whipped goats 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

Garlic and herb 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 crémeux (G,N,D) £8

Orange and 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 Mckenzies tomato & aubergine chutney (our crackers may contain traces of nuts) (GFO,N,D) £13