STARTERS			
Balsamic Roasted Beets VE Jerusalem artichoke and garlic purée, endive salad	10	Pressed Lamb's Belly Carrot and cumin, minted yoghurt	12
Red Pepper Pâté VE Sourdough toast, cornishons, salted butter	10	Cider Cured Sea Trout Pickled samphire, brown crab mayonnai	13 se
MAINS		GRILL	
Poached Hake Braised leeks, pea and pancetta broth Roast Turkey Breast Duck fat roast potatoes, roasted sprouts, root veg mash, piccolo parsnips, turkey gravy	20	Lamb Gigot Steak	15
	21.5	Pork Tomahawk	15
		8oz Flat Iron Steak	17
		Saffron & Garlic Marinated	8 · 12 · 23
Salt Baked Celeriac Pithivier VE Roasted potatoes, roasted sprouts, root veg mash, gravy	21.5	Tiger Prawns 3·5·10 Côte de Boeuf Please allow 40 minutes cooking time	70
Hanger Steak Parmentier potatoes, marsala sauce, watercress salad	25	Order 24hrs in advance to ensure availability	
SIDES			
Handcut Chips	4.5	Roasted Brussels Sprouts VE Crispy black rice, pickled radish, pomegranate molasses dressing	5
Rosemary & Garlic Fries \lor	4.5		
BBQ'd Mixed Gourds, Hot Honey V	5	Charred Caesar Salad VE	8.5
Buttered Kalettes ∨	5.5		
SAUCES ALL 3 Blue	Cheese	Marsala	Verde
DESSERTS			
Apple & Plum Crumble VE Vanilla ice cream	7.5	Chocolate δ Ale Cake Black treacle ice cream	7.5
Christmas Pudding Crème Brûlée Shortbread	7.5	Yorkshire Parkin Toffee sauce, vanilla ice cream	7.5
Allergen information is available on request. If you have a please let us know – some of our dishes can be adapted to remove information, speak to a member of our team where the second second is a second s	o accommod	date. VE: Vegan	

THE VICTORIA & COMMERCIAL