

## STARTERS

|  |      |
|--|------|
| <b>Ham Hock Croquette</b>                                  | 8.5  |
| Endive, apricot mustard                                    |      |
| <b>Sage &amp; Onion Scotch Egg</b>                         | 8.5  |
| Burnt apple ketchup  |      |
| <b>Balsamic Roasted Beets</b> VE                           | 9    |
| Jerusalem artichoke, garlic purée, endive salad            |      |
| <b>Cider Cured Sea Trout</b>                               | 11.5 |
| Pickled samphire, brown crab mayonnaise, toasted sourdough |      |
| <b>Ox Tongue &amp; Cheek Terrine</b>                       | 11.5 |
| Crispy capers, dressed rocket, marmite mayo, sourdough     |      |

## MAINS

|  |      |
|--|------|
| <b>The Victoria Burger</b>   | 17   |
| 6oz beef patty, burger sauce, rarebit, baby gem, potato bun, slaw, fries       |      |
| <b>The Victoria Vegan Burger</b> VE  | 17   |
| Two 4oz patties, sheese slice, burger sauce, baby gem, potato bun, slaw, fries |      |
| <b>Beer Battered Haddock &amp; Chips</b>                                       | 17.5 |
| Minted peas, tartar sauce, charred lemon                                       |      |
| <b>Guinness &amp; Beef Shin Steamed Suet Pudding</b>                           | 18   |
| Minted peas, mash  |      |
| <b>Kohlrabi Tarte Tatin</b> VE   | 18   |
| Miso caramel, ratatouille, salsa verde   |      |
| <b>Confit Duck Leg</b>   | 21   |
| Chorizo cassoulet, shallot and cassis sauce                                    |      |

## GRILL

|   |         |
|---|---------|
| <b>Lamb Gigot Steak</b> GF                                | 15      |
| <b>Pork Tomahawk</b> GF                                   | 15      |
| <b>6oz Denver Steak</b> GF                                | 17      |
| <b>10oz Sirloin Steak</b> GF                              | 30      |
| <b>Saffron &amp; Garlic Marinated Tiger Prawns</b> 3-5-10 | 8-12-23 |

## SANDWICHES

### Available from 12-3pm

All served with dressed rocket and root veg crisps. Upgrade to chips or fries +2.5

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|--|------|
| <b>Chipotle Cauliflower</b> VE   | 10.5 |
| Lime mayo, gem lettuce   |      |
| <b>Haddock Goujons</b>   | 11.5 |
| Tartar sauce, watercress   |      |
| <b>Chicken Club</b>  | 12.5 |
| Grilled gochujang marinated chicken thigh, smoked streaky bacon, mustard mayo, gem lettuce, tomato |      |
| <b>Denver Steak</b>  | 13.5 |
| Guinness braised onions, blue cheese, rocket   |      |

## SIDES

|  |     |
|--|-----|
| <b>Handcut Chips</b>   | 4.5 |
| <b>Rosemary &amp; Garlic Fries</b> V                                     | 4.5 |
| <b>BBQ'd Mixed Gourds, Hot Honey</b> V                                   | 5   |
| <b>Buttered Kalettes</b> V · GF  | 5.5 |
| The crisp crunch of kale with the rich nutty flavour of sprouts          |     |
| <b>Charred Caesar Salad</b>  | 7   |
| Grilled baby gem, parmesan crisp, crispy bacon, lemon and thyme croutons |     |

## BAR SNACKS

|  |     |
|--|-----|
| <b>Marinated Baby Nocellara Olives</b> VE · GF | 5   |
| <b>Chipotle Cauliflower Bites</b> VE · GF      | 6.5 |
| <b>Harissa Lamb Sausage Roll</b>               | 7   |
| Minted tahini yoghurt                          |     |
| <b>Mustard Glazed Chipolatas</b>               | 7   |
| <b>Pickled Mussels</b>                         | 7   |

## SAUCES ALL 3

Blue Cheese • Marsala GF • Peppercorn GF • Salsa Verde GF

Gluten-free bread available on request.

V: Vegetarian VE: Vegan

VEO: Vegan option GF: Gluten-free

Please inform us of any dietary needs – many dishes can be adapted. Items marked GF are not made with gluten, but we cannot guarantee the absence of trace gluten due to the environment in which dishes are prepared. Allergen information available on request.



# MENU