Welcome to

THE VICTORIA 1865 & COMMERCIAL

SNACKS

Yorkshire Bloomer 3.75
With your choice of sea salt butter (V), roast chicken ale gravy or cold-pressed rapeseed oil and balsamic (VE)

Pork Chicharrón 4.5
Posh pork scratchings, Szechuan pepper, sesame oil, spring onions

Beer-Battered Chipolatas 5.5
Katsu curry sauce, smoked paprika salt

Chips, Cheddar & Chicken Gravy (VEO) **5.5**

Chip Butty (V) **6**
Chips served on a buttered scuffler with your choice of katsu curry sauce (V) or roast chicken ale gravy

Bread & Dip (VE) **7**
Garlic and rosemary chargrilled flatbread, houmous, granary seeds, parsley oil

STARTERS

Cheese Turnover (V) **7.5**
Wensleydale, creamed baby spinach, roast red onion, sunflower romesco, watercress

Toast & Pâté 7.75
Chicken liver parfait, caramelised onions, tawny port, bacon jam, pickles, bloomer toast

Prawn Cocktail 8.75
Tiger prawns, romaine lettuce, Marie Rose sauce, cucumber pico de gallo, shrimp crackers, lemon

Fishcakes 9
Smoked salmon, picked crab claw, Cheddar, dill, spring onion, pickled fennel, soused red onion, black pepper mayo

Mushrooms on Toast (V)(VEO) **9**
Porcini and truffle velouté, garlic butter, herbs, Gran Levanto

Rarebit Fondue (VE) **9**
Smoked Applewood plant-based Cheddar, harissa-baked squash, celery shards, Yorkshire bloomer, pumpkin-seed dukkah, Prosociano

SIDES

Scuffler & Butter (V) **2.75**
Chips (VE) **4**
Chips, Cheddar & Chicken Gravy (VEO) **5.5**
Sweet Potato & Rosemary Mash (VE) **4**
Buttered Mash (V) **4.5**
Tossed Salad (VE) **5.5**
Tenderstem & Green Beans (VE) **5.5**

Gluten-free bread available on request.
V: Vegetarian VE: Vegan VEO: Vegan option available

MAINS

Bangers & Mash (VE) **14.75**
Lincolnshire plant bangers, sweet potato and rosemary mash, confit onion gravy, crispy parsnips

The Victoria Burger 15
Ground Yorkshire beef, scuffler roll, black pepper mayo, romaine lettuce, gherkin, chips and a pot of tomato relish
Add caramelised onions +2 · Double Cheddar +2
Two streaky bacon rashers +2 · Yorkshire blue +2
Add all four +6

Double Plant Burger (VE) **14**
Double plant patty, smoked Applewood plant-based Cheddar, scuffler roll, black pepper mayo, romaine lettuce, gherkin, chips and a pot of tomato relish

Fish & Chips 17.5
Haddock, proper mushy peas, tartare sauce, lemon
Add katsu curry sauce +1 · Scuffler and butter +2.75

Roast Chicken & Chips 18.5
Herb-marinated Yorkshire chicken breast, our signature Victoria Olde English stuffing, roast chicken ale gravy, served with chips and confit onion aioli

Baked Salmon 19
Sunflower romesco, granary-seed crust, buttered mash, tenderstem broccoli, parsley dressing

Steak & Ale Pot Pie* 19
12-hour-braised beef chuck, buttered mash, green beans, tenderstem broccoli. *£1 from every pie sold goes directly to St George's Crypt.

Rump Steak & Chips 8oz 23
28-day-aged Yorkshire beef rump, simply seasoned with sea salt, grilled and brushed with our brown bone butter. Served with dehydrated vine tomato, chips, watercress
Add a sauce
Peppercorn · Porcini and truffle velouté (V)
Roast chicken and ale gravy +2.5

Please inform us of any dietary needs – many dishes can be adapted. Allergen information available on request.

Welcome to

THE VICTORIA & COMMERCIAL
1865

The Victoria & Commercial was built in 1865 as The Victoria Family & Commercial Hotel. It originally had 28 bedrooms, a billiard room, large meeting room and private sitting rooms, and was intended to serve lawyers, judges and visitors attending the Assize Courts at Leeds Town Hall, opposite.

Grade II listed, it was refurbished and re-opened by the teams behind Whitelock's Ale House and Kirkstall Brewery in December 2025.

Good Food, Good Neighbours

We're proud to support St. George's Crypt, our neighbours on Great George Street, who have been helping people experiencing homelessness and hardship in Leeds since 1930. £1 from every Victoria Pie sold goes directly to St George's Crypt.

LUNCH SANDWICHES

Served 12–5pm, Monday to Saturday
Also available to take away

SCUFFLERS

Yorkshire-inspired deli sandwiches served on a soft, buttered scuffler roll, courtesy of Gilchrist's Bakery. Gluten-free poppy-seed bread is available on request.

Cheese & Pickle (V) **8**
Thick-sliced Wensleydale cheese, apple and cider chutney, soused red onion, pickled fennel, mixed leaves

Coronation Chicken 8
Roast chicken, curry mayo, soused red onions, coriander, roasted almonds, golden raisins, mixed leaves

BBQ Tofu (VE) **8.25**
Griddled BBQ tofu, black pepper mayo, soused red onions, romaine lettuce, smoked Applewood plant-based Cheddar

Blackened Fish 9.5
Pan-fried blackened coley, pickled fennel, tartare sauce, romaine lettuce

Yorkshire Beef 11
Roast Yorkshire beef rump, caramelised onions, black pepper mayo, watercress and a jug of gravy

EXTRAS

Chips (VE) **4**
Tossed Salad (VE) **5.5**

Gluten-free bread available on request.
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PUDDINGS

Affogato (VE) **6**
Double-shot espresso, two scoops of bourbon vanilla ice cream

Yorkshire Ice Cream & Wafers 6.5
From the folk at Northern Bloc in Leeds
Choose three scoops
Bourbon vanilla (VE) · **Bramley apple and custard** (V)
Chocolate and blood orange (VE)
Raspberry and rhubarb ripple (VE)

Crumble (VE) **7**
Bramley apple, plum, Anzac biscuit, raspberry and rhubarb ripple ice cream

Sticky Toffee Pudding (V) **7**
Butterscotch sauce, bourbon vanilla ice cream

Chocolate Stout Cake (V) **7.5**
Vanilla and crème fraîche Chantilly cream, dark chocolate crackle candy
Add a Baby Guinness shot +4

KITCHEN HOURS

Mon – Sat	**12pm–9pm**
Sunday	**12pm–7pm**

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