

The Victoria A La Carte Menu

Fresh focaccia bread, *olive oil & Modena balsamic* 1.5

Carlvingford Rock oysters *on crushed ice, shallot & white balsamic vinegar* 2.5 each

Celeriac & apple soup, *crispy sage & roasted hazelnuts* 6

Pan fried chicken livers & black pudding salad, *green beans & pickled shallots* 7.5

Cornish mussels *cooked in sherry with chorizo & parsley picada* 6

Radicchio & pear salad, *salt baked beetroot, walnut & labneh cheese balls* 7

Ham hock & apricot terrine, *quince chutney & toasted sourdough* 6.5

Pan fried potato gnocchi, *king prawns & lobster bisque, ceppi di rapa* 16

Pan fried sea trout, *white bean puree, fennel, parsley & caper salad* 16.5

Chargrilled hake on the bone, *charred tender stem broccoli & romesco sauce* 16.5

Wild mushroom ravioli, *celeriac crisps, marjoram & roasted cobnuts* 14.5

Rare-roasted venison haunch, *beetroot purée, burnt Roscoff onion, cavolo nero, & blackberries* 19.5

28 day aged 7oz Dexter beef rib eye steak, *béarnaise or peppercorn sauce, thrice cooked chips* 22

Chargrilled Gloucestershire old spot pork chop, *smoked apple ketchup, thrice cooked chips* 16.5

The Victoria Angus burger 5/10oz *trimmings & thrice cooked chips* 12.5/15.5 + *cheese* 0.5 / *bacon* 1

Seasonal greens 3.5

Skinny fries 3.5

Thrice cooked chips 4

Mixed leaf salad 4

Rocket, *green bean, fennel & Parmesan salad* 4

Buttered new potatoes, *sea salt & parsley* 4

Dark chocolate mousse, *sesame honeycomb & pistachio croquante* 6

Mascarpone syllabub, *roasted plum, Greek yoghurt & oat crunch* 6

Blackberry bakewell, *blackcurrent sorbet* 6

Mini dessert: Affogato, *amoretti crumb* 4.5

2 handmade William Curley chocolates 4, *with coffee* 5.5 or *glass of Cadillac* 9

Selection of cheese, *quince paste, oatcakes, fruit & nut bread* 9

A 12.5% discretionary service charge will be added to your bill

Food Allergies & Intolerances: Before you order your food and drinks, please speak to our staff if you want to know about our ingredients