

Lunch *at The Victoria*

Home-made soup, *bread* 6 (v)

Poached eggs on toast, *kale, ham hock & hollandaise* 7

Crispy Squid, *papaya, chilli, mint & coriander salsa* 8

Asian prawn salad, *edamame, bean shoots, pickled ginger, chilli, roasted peanuts* 7 (n)

Clare island organic smoked salmon, *celeriac & apple remoulade granary toast* 9

Butternut, roasted pepper & apricot tagine, *couscous, smashed avocado, toasted pitta* 12.5 (vg)

Lincolnshire sausage & mash, *beer & onion gravy* 12.5

Free range chicken, sun blushed tomatoes & pesto pie, *seasonal greens & mash* 12.5

Hand-made chuck steak burger with trimmings & *thrice cooked chips* 14.5

Add cheese **0.50** Add Bacon **1**

Moroccan spiced lamb burger, *tomato chilli jam, tzatziki, thrice cooked chips* 14.5

Ale battered fish & chips, *crushed peas, tartar sauce* 14.5

Dingley Dell pork rib-eye steak, *braised cabbage, red onion jam, mustard jus* 16.5 (gf)

21 day aged Black Angus 8oz Sirloin steak, *béarnaise or peppercorn sauce, thrice cooked chips* 23

Chargrilled bavette steak, *béarnaise or peppercorn sauce, thrice cooked chips* 16

v vegetarian | vg vegan | gf gluten free | n contains nuts

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