

Lunch at The Victoria

Light bites / starters

Homemade soup, bread **6** (v)

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

Crispy squid, wasabi & lime mayo **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**

Proper lunch

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

Asparagus & pecorino ravioli, new season peas, charred asparagus, toasted pine nuts **14** (v)

Cumberland sausage & mash, beer & onion gravy, crispy onion rings **12.5**

Hampshire chuck steak, green peppercorns & rosemary pie, seasonal greens & mash **13**

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

Whole chargrilled Cornish sea bass, béarnaise, fennel & kohlrabi salad **18** (gf)

Roasted hake in serrano, saffron & chorizo risotto, chargrilled broccoli, chilli, lemon & garlic **17** (gf)

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

Sandwiches, baps & burgers

Char grilled chicken & bacon on toasted ciabatta **9**

Brie, tomato & avocado on toasted ciabatta **8** (v)

Hand-made chuck steak burger with trimmings & thrice cooked chips **13.5**

Add cheese 0.50 Add Bacon 1

Pulled pork bap, cabbage slaw, grated cheddar & thrice cooked chips **12.5**

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

Desserts

Chocolate fudge cake, honeycomb, chocolate ice cream **6** (v gf)

Lemon & lime cheesecake, blackcurrant sorbet **6** (v)

Sticky toffee pudding, toffee sauce, salted caramel ice cream **6** (v)

Strawberry parfait, basil meringue **6** (v gf)

Selection of cheeses, quince paste, oatcakes **9** (n)

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

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

Food allergies and intolerances: please ask our staff about ingredients before you order.