

## Saturday lunch menu

Fresh focaccia bread, *Kalamata olives, olive oil & Modena balsamic* 3 (v)

Crispy squid, *wasabi & lime mayo* 8

Homemade soup, *bread* 6 (v)

Egg benedict with: *Serrano ham 7 / Smoked salmon 9 / Field mushroom 6* (v)

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

Chicken liver parfait, *red onion jam, toasted brioche* 7

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

Aubergine & goats curd pie, *seasonal greens & mash* 13

Poached eggs on toast, *kale, ham hock & hollandaise* 9

Chargrilled chicken Caesar salad, *soft boiled egg, croutons, parmesan* 13

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

The Victoria handmade 8oz chuck steak burger, *all the trimmings & thrice cooked chips* 14.5

+ *cheese 0.5 / bacon 1*

Butternut, roasted pepper & apricot tagine, *couscous, smashed avocado & toasted pitta* 14 (vg)

Ale battered fish of the day, *thrice cooked chips, crushed peas, tartar sauce* 14.5

Seasonal greens / Skinny fries / Thrice cooked chips / Mixed leaf salad All 4

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

Lemon & lime cheesecake, *passion fruit & frozen yoghurt* 6 (v)

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

Lemon pot, *shortbread crunch, raspberries* 6 (v)

Selection of cheeses, *quince paste, apple, oatcakes* 9

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