

The Victoria

Saturday lunch menu

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

Crispy squid, *confit garlic mayo* 8

Mushroom & sweet roasted garlic soup, *truffle oil* 7

Organic smoked salmon, *celeriac & apple rémoulade, granary toast* 9

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

Seeded avocado smash on wholemeal toast, *cottage cheese, poached egg* 8

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

Peppered lemon chicken thighs, *crispy new potatoes, tomato & green olive dressing* 15

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

Add *cheese* 0.5 / Add *bacon* 1

Wild mushroom pappardelle, *tender stem broccoli, Parmesan* 14

Beer battered fish of the day, *thrice cooked chips, pea puree, tartar* 14.5

Seasonal greens 4

Skinny fries 4

Thrice cooked chips 4

Mixed leaf salad 4

Chocolate brownie, *chocolate mousse, chocolate ice cream* 7

Eton mess, *passionfruit & pineapple, mango sorbet* 7

Sticky toffee pudding, *toffee sauce, salted caramel ice cream* 7

White chocolate panna cotta, *raspberry sorbet* 7

Selection of cheeses, *quince, apple, fruit & nut bread* 10

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