

The Victoria *Sunday Menu*

Olives 1.75

Bloody Mary 5.5

Aperol spritz 8

Monkey 47 & tonic 8

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

Mushroom & sweet roasted garlic soup, *truffle oil* 6 (v)

Crispy squid, *confit garlic mayo* 8

Chicken liver parfait, *red onion jam & toasted brioche* 8

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

Roasted rump of lamb, *mint sauce* 16.5

Roasted Dingley Dell pork belly, *apple sauce* 16.5

All served with root vegetable mash, green kale, roast potatoes & Yorkshire pudding

21 day aged Black Angus 8oz 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* 12.5 (vg)

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

Seasonal greens 4

Thrice cooked chips 4

Mixed leaf salad 4

New potatoes, *butter, sea salt & parsley* 4

Eton mess, *passion fruit & pineapple, mango sorbet* 6 (v gf)

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

White chocolate panna cotta, *raspberry sorbet* 6

Chocolate brownie, *chocolate mousse, chocolate ice cream* 6 (v)

Selection of cheeses, *quince paste, oatcakes, fruit & nut bread* 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