

Vegetarian Monday's at The Victoria

Every Monday we go vegetarian.

Breakfast, lunch & dinner.

Each week we introduce new innovative dishes that even the most committed carnivore is guaranteed to enjoy.

We'd love your feedback and suggestions – please chat up your waiter!

To start, graze & share

Fresh focaccia bread, EV olive oil & Modena balsamic, Kalamata olives, seared Padron peppers **6** (vg)

Tomato soup, black olive crostini **6** (vg)

Tempura asparagus & broccoli, minted mango vegan yoghurt dipping sauce **6** (vg)

Roasted carrot & ginger hummus, root veg slaw & toasted pitta **6** (vg)

Toasted goats cheese, apple & mustard slaw, pea shoots & walnut oil **7** (v)

Seeded avocado smash on wholemeal toast, cottage cheese, poached egg **6.5** (v)

Followed by

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

Spiced butternut, pepper & apricot tagine, 3 grain couscous, smashed avocado & toasted pitta **12.5** (vg)

Cheesy leek & potato pie, roasted carrots & greens **13** (v)

Crispy falafel burger, grilled mushroom, tzatziki & tomato chilli jam **11** (v)

Tabbouleh, baba ganoush, halloumi, fattoush, pickled chillies **13.5** (v n)

Red & green tomato risotto, goats cheese crumb, basil cress **13** (v)

Bit on the side

Seasonal greens / Thrice cooked chips / New potatoes / Skinny fries / House salad **4**

Because you've just eaten healthily so you deserve it.....

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

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

Vegan meringue, poached berries, vegan strawberry cream **6** (n vg gf)

Selection of cheeses, quince paste, oatcakes, fruit & nut bread **9** (n)

All our dishes are 100% vegetarian

vg indicates vegan options

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.