

The Victoria ALC Menu

Olives 1.75

Bloody Mary 5.5

Aperol spritz 8

Seasonal Gin & Tonic 8

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

Roasted pepper soup, *goats cheese & basil* 6

Heritage tomatoes, *Buffalo Mozzarella, basil, croutons, black olive* 8

Chicken liver parfait, *grape & apple chutney, toasted brioche* 7

King prawns a la plancha, *chilli, garlic, lemon & parsley, saffron aioli* 2.50 each

Crispy squid, *soured mango & cabbage slaw, mint, chilli & coriander* 10

Spanish chorizo, *roasted red onion, deep fried poached egg, Rioja wine jus* 8

Chargrilled Scottish salmon, *barley & wild rice, avocado, tomato & pomegranate* 14

Mushroom risotto, *peas, broad beans, caramelised walnut, Roquefort & nettle croquette* 12.50

Roasted breast of chicken, *chickpea puree, caramelised red onion, chorizo & halloumi* 15.5

8oz 21 day aged Surrey farm rump steak, *béarnaise or peppercorn sauce, thrice cooked chips* 20

Seared wild South Coast Stone Bass, *chargrilled asparagus, rose harissa & beetroot dressing* 21

Asparagus ravioli, *tomato confit, shaved fennel, courgette & Parmesan* 13.5

Seasonal greens 3.5

Skinny fries 3.5

Thrice cooked chips 4

Mixed leaf salad 4

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

Roasted pineapple, *orange & salted caramel sauce, coconut ice cream* 9

Mango & passionfruit Eton mess, *mango sorbet* 8

Triple chocolate fudge brownie, *malt chocolate crumble & salted caramel ice cream* 6.5

Affogato 4.5

Selection of British cheeses, *quince paste, oatcakes, fruit & nut bread* 10

2 handmade William Curley chocolates 4, *with coffee* 5.5 *or glass of Cadillac* 9

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