

## The Victoria Brunch Menu

*Olives* 1.75

*Bloody Mary* 5.5

*Aperol spritz* 8

*Seasonal Gin & Tonic* 8

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

Eggs Benedict: *Spinach* 7 *Serrano* 9 *Smoked salmon* 10

Chargrilled asparagus on toast *with field mushroom & fried egg* 9.5

Smashed avocado on toast, *cottage cheese & poached eggs* 9.5

Roasted pepper soup, *goats cheese & basil* 6

Heritage tomatoes, *buffalo mozzarella, basil, croutons, black olive* 8

Chicken liver parfait, *grape & apple chutney, toasted brioche* 8

Crispy squid, *confit garlic mayo* 9

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

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

21 day Aged Black Angus 8oz rib eye, *béarnaise or peppercorn sauce, thrice cooked chips* 29

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

Toasted Greek sausage sandwich, *pitta bread, haloumi, pepper salsa* 14

8oz chuck steak burger, *tomato, lettuce, gruyere, truffle mayo, thrice cooked chips* 14

Tempura soft shelled crab, *gem & rocket Caesar salad, sweet potato fries* 16

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 & salt 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