

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

Carrot & orange soup, *crouton* 6

Quinoa salad, *grilled chicken, red peppers, walnut, grilled artichoke* 8

Chicken liver parfait, *red onion jam, peach & black cherry* 8

Soft shell crab tempura, *pickled vegetables, saffron aioli* 10

Yellowfin tuna tartar, *pickled pear sorbet, caviar, yuzu dressing* 12

Spanish chorizo, *roasted red onion, deep fried poached egg, Rioja wine jus* 8.50

Roasted Dingley Dell pork fillet, *wet polenta, apple puree, pickled cauliflower* 13

Chargrilled Scottish salmon, *barley salad, tamarind dressing* 13.50

Risotto, *peas, mushroom, caramelised walnut, Roquefort & nettles croquette* 12

Ballotine corn fed chicken, *sun-dried tomato & lemon, carrot, beetroot puree, grilled corn* 13

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

Seared wild South Coast Stone bass, *avocado puree, capers, samphire, ricotta herb tortellini* 21.50

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