

Saturday lunch menu

Fresh focaccia bread, *hummus, pesto, olive oil & Modena balsamic* 3

Poached eggs on toast, *kale, ham hock & hollandaise* 7

Tomato, kale & butternut soup, *with chorizo & chick peas* 8.5

Artisan charcuterie board, *pickles, flat bread* 8

Caprese salad, *tomato, mozzarella, basil* 7

Grilled swordfish, *barley & wild rice, avocado & pomegranate, mint & chilli dressing* 9

Pan roasted hake, *pepper, fennel & tomato stew with planchada beans & aioli* 16

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

Roasted breast of chicken, *chickpea puree, caramelised red onion, chorizo & halloumi* 14.5

21-day aged 8oz Black Angus Sirloin steak, *béarnaise or peppercorn sauce, thrice cooked chips* 23

The Victoria handmade chuck steak burger, *cheese, mayo, tomato, lettuce & thrice cooked chips* 14

Seasonal greens 4

Skinny fries 4

Thrice cooked chips 4

Mixed leaf salad 4

Baked custard, *spiced roasted plums, tozetti biscuit* 7

Steamed syrup sponge, *vanilla ice cream* 7

Triple chocolate brownie, *milk chocolate mousse, salted caramel ice cream* 7

Mango sorbet, *chilli, pineapple & passion fruit* 7

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