

M E N U

STARTERS

- Spiced aloo gobi soup** 7
toasted coconut, bread (vg/gfo)
- Seared chicken livers,** 8
silverskin onions, wild mushrooms, Madeira jus, sourdough toast
- Crispy squid** 9
burnt lime, black garlic aioli
- Loch Duart smoked salmon (gfo)** 10
citrus gel, pickled fennel, beetroot, toasted rye
- Crispy goat's cheese (v)** 9
grape & fig chutney, bitter leaves, fig molasses
- Sweet potato, barley & stilton salad (v)** 8/16
Portobello mushroom, mustard dressing

MAINS

- Pumpkin & sage tortellini, (v)** 18
roasted squash puree, pumpkin seeds, aged Parmesan
- Roasted corn fed chicken breast** 21
potato terrine, savoy cabbage, smoked bacon, oyster mushrooms, truffle jus
- Pan roasted hake with serrano ham (gf)** 22
saffron & chorizo risotto, chargrilled tenderstem broccoli, chilli, garlic lemon
- Seared Cornish wild halibut** 25
new potato, green beans, Béarnaise
- 16 hour slow cooked Dingley Dell pork cheeks** 20
creamy mash, crispy kale, Chantenay carrots
- Beef cheek & spring veg pie** 19
mash & gravy

SNACKS

- Chargrilled focaccia (vg)** 4
olive oil & aged balsamic
- Salmon fishcakes** 6
tartare sauce
- Perello Gordal picante olives (vg)** 5
- 2 chicken / prawn skewers (gf)** 6
lemon, chilli & garlic
- Peas pettis (vg)** 5.5
date & tamarind dressing
- Chorizo Magno** 6
chargrilled focaccia, pickles

PUB FAVOURITES

- Chuck steak burger,** beer braised onions & Wookey Hole aged cheddar & chips (gfo) 17
(add bacon 1 / fried egg 1)
- Plant based burger,** pulled oyster mushrooms, smoked Applewood 'cheese' chips & slaw (vg/gfo) 16.5
- Wimbledon Pale Ale battered haddock & chips,** crushed peas, tartar sauce 18
- Pub dog,** sauerkraut, french's, house chips 17
(add cheese 1)

RARE BREED CUTS

All served with your choice of side & sauce

- 225g Hereford bavette steak** 24
- 225g Black Angus rib-eye steak** 28
- 600g Black Angus côte de boeuf for 2** 76
roasted bone marrow with herb crumb, chips, chargrilled field mushrooms, roasted tomatoes & sauces

SAUCES Béarnaise • Green peppercorn
Garlic butter • Chimichurri

SIDES

- House chips** 5 **Creamy mash** 5 **Braised red cabbage** 5 **Green beans with**
Skinny fries 5 **House salad** 5 **Chantenay carrots** 5 **olive oil & pine nuts** 5

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A 12.5% discretionary service charge will be added to your bill | Food allergies & intolerances: Before you order your food & drinks please speak to our staff if you want to know anything about our ingredients
Vegetarian (v) | Vegan (vg) | Dairy free (df) | Contains nuts (n) | Gluten free (gf)