

M E N U

STARTERS

Spiced tomato broth (vg/gfo) chickpeas, freekeh, sweet potato & okra	7
Seared scallops caramelised cauliflower puree, capers, lemon, parsley	12.5
Smoked haddock & mussel croquette sweetcorn & celeriac chowder	9.5
Pulled pork & Lancashire Bomb rarebit granary toast	9
Roasted breast of wood pigeon butternut & farro risotto, rose petal harissa, dates, pancetta, crispy black cabbage	10
Asian salad (vg/n/gfo) edamame, avocado, plantain, pickled ginger, chilli & peanuts	8

MAINS

Twice baked Berkswell cheese souffle (v) king oyster mushroom, celeriac puree, purple crisps, charred tenderstem broccoli	17
Chicken schnitzel homemade fermented sauerkraut, lemon butter	19
Pan fried turbot (gf) roasted shellfish jus, saffron roasted new potatoes, monks beard, red pepper rouille	27
Whole lemon sole (gf) samphire, peas, brown shrimps & cockles, white wine velouté	26
Slow cooked rabbit leg (gf) cheesy polenta, smoked bacon, roasted baby vegetables, truffle jus	22

SNACKS

Chargrilled focaccia (vg) olive oil & aged balsamic	3
Warm Peruvian Corn & feta cake (v/gf) smashed avocado, salsa criolla	5
Aubergine dip (vg/gfo) chargrilled pitta	5
2 Prawn / Chicken skewers (gf) lemon, chilli & garlic	6
2 spicy samosas (vg) minted mango dip	4

PUB FAVOURITES

Chuck steak burger (gfo) beer braised onions & Wookey Hole aged cheddar & chips (add bacon 1 / fried egg 1)	16.5
Plant based burger (vg/gfo) pulled oyster mushrooms, smoked Applewood 'cheese' chips & slaw	16.5
Wimbledon Pale Ale battered haddock & chips crushed peas, tartar sauce	17
Pie of the week mash & gravy	18

RARE BREED CUTS

All served with your choice of side & sauce

225g Black Angus Sirloin steak	28
280g British-White rib eye steak	35
600g Hereford Beef bavette for two roasted bone marrow with herb crumb, chips, chargrilled field mushrooms, roasted tomatoes, All the sauces	68

SAUCES Béarnaise • Green peppercorn
Garlic butter • Chimichurri

SIDES

House chips 4	Jersey potatoes 4	Black cabbage with garlic & olive oil 4	Green beans with
Skinny fries 4	House salad 4	Roasted Chantenay carrots 4	olive oil & pine nuts 4

FOLLOW US  @thevictoriasheen  @thevictoriasheen

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)