

SUNDAY MENU

STARTERS

Sweet potato, barley & stilton salad, Portobello mushroom, mustard dressing (v)	8/16
Loch Duart smoked salmon, citrus gel, pickled fennel, beetroot, toasted rye	10
Crispy squid, burnt lime, black garlic aioli	9
Cider & treacle braised pork belly & Black bomber rarebit, pickled silverskin onions, sourdough toast	9
Crispy goat's cheese, (v) grape & fig chutney, bitter leaves, fig molasses	9
Spiced aloo gobi soup, toasted coconut, bread (vg/gfo)	7

MAINS

Chickpea, cauliflower & coconut curry, steamed rice, mango chutney, poppadom (vg/gfo)	18
Wimbledon Pale Ale battered haddock & chips, crushed peas, tartar sauce	18
Pan roasted hake with serrano ham, saffron & chorizo risotto, chargrilled tenderstem broccoli, chilli, garlic & lemon	22
Half chargrilled chicken, coleslaw, skinny fries, aioli	19
Beef cheek & spring veg pie mash & gravy	19

SIDES

Leek, wholegrain mustard & cheddar cauliflower & broccoli cheese	5
Skinny fries	5
Mixed leaf salad	5
House chips	5
Green beans with olive oil & toasted pine nuts	5

SNACKS

Chargrilled focaccia, olive oil & aged balsamic (vg)	4
Spiced samosas, minted mango dip	6
Yorkshire pudding, gravy	3.5
Salmon fishcakes, tartar sauce	6
Chorizo Magno, focaccia, pickles	6

SUNDAY ROASTS

Rump of Cornish lamb mint sauce	21.5
Hereford Beef Sirloin horseradish sauce	22.5
Dingley Dell pork belly Bramley apple sauce	20
Mixed nut, parsnip, cranberry & mushroom cranberry sauce	18.5

All served with smashed roots, seasonal greens, roast potatoes & Yorkshire pudding

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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)