

SUNDAY MENU

STARTERS

Asian salad (vg/gfo) plantain chips, edamame, avocado, bean shoots, pickled ginger, chilli, roasted peanuts	8
Smoked haddock & mussel croquette sweetcorn & celeriac chowder	9.5
Crispy squid black garlic aioli	9
Aubergine & pomegranate dip (vg/gfo) chargrilled pitta	6.5
Pulled pork & Lancashire Bomb rarebit granary toast	9

MAINS

Chickpea, cauliflower & coconut curry (vg/gfo) steamed rice, mango chutney, poppadom	17
Wimbledon Pale Ale battered haddock & chips crushed peas, tartar sauce	17
Maize fed chicken schnitzel homemade fermented sauerkraut, lemon butter	18
Chicken & chorizo pie mash & gravy	19

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

SIDES

House chips	4
Skinny fries	4
Mixed leaf salad	4
Tenderstem broccoli	4
Green beans with olive oil & toasted pine nuts	4

DESSERTS

Sticky toffee pudding toffee sauce, vanilla ice cream	8
Yorkshire rhubarb Eton Mess (gf)	8
Warm chocolate fondant (n) peanut butter ice cream	8.5
Selection of cheeses (n/gfo) celery, quince paste, walnut & raisin bread	11

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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)