

THE VICTORIA



Boxing Day MENU

To start

- Caramelised celeriac & apple soup, chestnut crumble, truffle oil, toast **7.5** (vg)
Stout & stilton rarebit, bitter leaf salad, drunken sultanas & cornichon **8.5**
Chicken liver parfait, beetroot jelly, toasted brioche, red onion marmalade **9**
Clare Island organic smoked salmon, celeriac & apple remoulade, wholemeal toast **10**
Smoked barbary duck breast, pickled walnuts, red & yellow chicory, clementine dressing **9**

To follow

- Slow roasted Dingley Dell pork belly, Bramley apple sauce,
smashed roots, seasonal greens, roast potatoes & Yorkshire pudding **18.5**
Roasted fillet of sea bass, spiced coconut broth, mussels, potato & celeriac **21.5**
Jerusalem artichoke & truffle ravioli, cime di rapa, toasted pine nuts, aged parmesan **18**
21 day aged black angus sirloin, peppercorn sauce, house chips, baby watercress **26**
Ale battered fish & chips, mushy peas, tartare sauce **15.5**
Chargrilled spiced cauliflower steak, red lentil dhal, onion bhaji, coriander yoghurt **17.5** (vg)
Chargrilled chicken thighs, wild mushroom & truffle gnocchi, pancetta & chestnuts **19.5**

To finish

- Milk chocolate mousse, dark chocolate soil & hazelnut praline **8**
Buttermilk panna cotta, passion fruit, amaretti biscuits **8**
Apple cinnamon & cranberry crumble, vanilla ice cream **8**
Selection of cheeses, celery, quince paste, walnut & raisin bread **10**
Warm parkin cake, stem ginger ice cream, butterscotch sauce **8**

A full range of Vegan menu options is also available

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)