

M E N U

STARTERS

- Wild mushroom soup** (v, gfo) 7
truffle oil, cheese twist
- Game terrine** 9
pickled walnut & beetroot ketchup, sourdough
- Mussel gratin** (gfo) 9
roasted pepper, fennel, ciabatta crumb, saffron aioli
- Home smoked mackerel rillettes** 9
sweet pickled beetroot, beetroot gel, toasted rye
- Crispy goats cheese** (v) 9
fig & grape jam, chargrilled focaccia
- Pearl barley & blue cheese salad** (v) 8/16
Crown Prince squash, chargrilled Portobello mushroom

MAINS

- Jerusalem artichoke tortellini**, (v) 19
Cime di rapa, Jerusalem artichoke crisps, toasted pine nuts, aged Parmesan
- Roasted haunch of venison** 23
charred squash, caramelised shallot, pickled blackberries, juniper jus
- Pan roasted hake with serrano ham** (gf) 22
saffron & chorizo risotto, chargrilled tenderstem broccoli, chilli, garlic lemon
- Chargrilled turbot darne** (gf) 22
Beurre Noisette, caper, lemon, parsley butter
- 16 hour slow cooked Dingley Dell pork cheeks** (gf) 22
creamy mash, Chantenay carrots, crispy kale
- Roasted partridge breasts** 23
crispy leg, braised red cabbage, shallot puree, juniper jus

SNACKS

- Chargrilled focaccia** (vg) 4
olive oil & aged balsamic
- Wild mushroom & truffle arancini** 5
basil pesto
- Saucisson sec** 6
chargrilled focaccia, pickles
- Punjabi samosas** (vg) 5
minted mango dip
- Greek olives** (vg) 5
- Baba ganoush** 6
pomegranate, coriander, pitta

PUB FAVOURITES

- Chuck steak burger**, beer braised onions & Wookey Hole aged cheddar & chips (gfo) 17
(add bacon 1 / fried egg 1)
- Crispy falafel burger**, pulled oyster mushrooms, smoked Applewood 'cheese' chips & slaw (vg/gfo) 16.5
- Wimbledon Pale Ale battered haddock & chips**, crushed peas, tartar sauce 18
- Crispy Katsu chicken burger**, gochujang mayo, homemade kimchi, chips 17
(add cheese 1)
- Free range chicken, leek & brie pie** 19
mash, greens & gravy

RARE BREED CUTS

All served with your choice of side & sauce

- 225g Hereford bavette steak** 24
- 225g Rose County Flat Iron steak** 26
- 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 | **House salad** 5 | **Roasted heritage parsnips** 5 | **Buttered kale** 5
Skinny fries 5 | **Creamy mash** 5 | **Chargrilled Savoy cabbage** 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)