

MENU



THE HOTEL
VICTORIA
LOWESTOFT

Join us for Sunday Lunch
12pm-3pm (menu changes weekly)

UPCOMING EVENT?
ASK OUR STAFF FOR MORE DETAILS ON PRIVATE DINING

STARTERS

**FRESHLY MADE SOUP OF
THE DAY** GF V VE £6
Served with ciabatta croutons

ATLANTIC PRAWN COCKTAIL GF £8
Tomato, baby gem lettuce, cucumber, marie rose
sauce and buttered wholemeal bread

**SALT AND PEPPER SQUID
OR CHICKEN STRIPS** GF £7
Curry mayonnaise and dressed rocket

ASIAN BEEF BRISKET PANCAKES £8
Spring onion, cucumber ribbons,
rocket and fresh coriander

**CHEF'S OWN HOMEMADE CHICKEN
LIVER AND PANCETTA PÂTÉ** £8
Dressed salad leaves, spiced fruit chutney
and wholemeal toast

BREADED HALLOUMI V VE £6
Roasted vegetables and basil pesto

SHARING PLATTER

HIGH SEA
Cod fish finger sandwich, wholetail scampi,
breaded whitebait, Atlantic prawns,
basket of fries and mushy peas
served with garlic mayo,
lime tartare and marie rose

£15 for one person
£28 for two people

MAINS

OVEN ROASTED

CHICKEN BREAST **GF** £15

Wrapped in smoked bacon, sauté potatoes, sprouting broccoli served with a chasseur sauce

PAN FRIED STICKY PORK BELLY **GF** £16

Mange tout, red peppers and mushrooms on a bed of coriander infused basmati rice

CHEF'S SPECIAL CHICKEN CURRY £16

Basmati rice, poppadom's, onion bhaji, naan bread and mango chutney

CHICKEN AND BACON CARBONARA £15

Rich creamy sauce, spinach, parmesan shavings, garlic bread and rocket

BEEF STROGANOFF £16

Pan fried strips of beef, onions, mushrooms, creamy sour sauce, basmati rice and garlic bread

CLASSICS

CHICKEN AND WILD MUSHROOM PIE £15

Creamy mash potato, panache of seasonal vegetables and rich gravy

CHEF'S OWN SPICY HOMEMADE BEEF CHILLI CON CARNE £16

Basmati rice, garlic bread, sour cream and tortilla chips

BBQ HUNTERS CHICKEN BREAST **GF** £15

Topped with bacon and cheddar cheese, skin on fries, homemade coleslaw, house salad

PAN FRIED LAMBS LIVER AND BACON **GF** £16

Creamy mash potato, rich red onion gravy and garden peas

SAUSAGE AND MASH £14

Three thick butchers' sausages on a bed of wholegrain mustard mash, red onion gravy and garden peas

SIDES £4

TRIPLE COOKED CHIPS

SKIN ON FRIES

SWEET POTATO FRIES

HOMEMADE ONION RINGS **GF**

PANACHE OF VEGETABLES

PARSLEY NEW POTATOES

COLESLAW

GARLIC BREAD

VEGAN & VEGETARIAN

1/4 VEGAN BURGER **V** **VE** £15

smoked vegan cheese, lettuce, tomato, red onion, vegan mayonnaise, skin on fries and homemade vegan coleslaw

VEGAN COTTAGE PIE **GF** **V** **VE** £15

Green lentil, sweet potato, carrot and swede, panache of seasonal vegetables and vegan gravy

ROASTED VEGETABLE

FRITTERS **V** £14

Grilled halloumi cheese, sauté potatoes and a creamy chive sauce

MEDITERRANEAN VEGETABLE

LASAGNE **V** £15

Dressed salad leaves and garlic bread

BRIE AND BEETROOT

TART **V** £14

New potatoes and a dressed house salad

CHEFS HOMEMADE

VEGETABLE CURRY **V** £14

Basmati rice, onion bhajis, mini poppadoms and mango chutney

FROM THE GRILL

8oz RUMP STEAK **GF** £18

Thyme roasted tomato, garlic field mushroom, onion rings, dressed rocket and triple cooked chips

ADD 5 GARLIC KING PRAWNS FOR AN EXTRA £5

10oz RIBEYE STEAK **GF** £22

Thyme roasted tomato, garlic field mushroom, onion rings, dressed rocket and triple cooked chips

ADD 5 GARLIC KING PRAWNS FOR AN EXTRA £5

24oz THE VICTORIA COTE DE BOEUF STEAK **GF** £45

Prime bone-in ribeye steak served with two flat mushrooms, two tomatoes, homemade onion rings, rocket salad, bearnaise sauce and skin on fries. (Please note this is cooked to the chef's recommendation)

STEAK SAUCES £4

Peppercorn, garlic butter, bearnaise, diane, stilton

10oz GAMMON STEAK **GF** £16

Thyme roasted tomato, garlic field mushroom, onion rings, dressed rocket, triple cooked chips and two fried eggs

VICTORIA CHEESE AND BACON BURGER £15

Toasted brioche bun, baby gem lettuce, tomato, red onion, skin on fries, homemade coleslaw

CAJUN CHICKEN BURGER £14

Toasted brioche bun, sriracha mayo, baby gem lettuce, tomato, red onion, skin on fries, homemade coleslaw

FISH

ADNAMS BEER BATTERED COD **GF** £15

Triple cooked chips, minted mushy peas and tartare sauce

BREADED SCAMPI £14

Triple cooked chips, garden peas and tartare sauce

SEAFOOD MEDLEY £15

Scampi, cod bites, salt and pepper squid, whitebait, breaded prawns, triple cooked chips, garden peas and tartare sauce

PAN FRIED SEABASS **GF** £16

Crayfish tails, fricassee of new potatoes, red pesto, black olives, sun blushed tomatoes and spinach

VICTORIA FISH PIE £15

Chunks of salmon, cod, smoked salmon and prawns served with a creamy dill sauce, cheesy parsley mash and a panache of seasonal vegetables

PAN FRIED SKATE WING **GF** £16

Lemon & caper butter, new potatoes and garden peas

PAN FRIED SWORD FISH **GF** £16

Served on a bed of asian slaw, new potatoes and samphire

MIXED FISH AND SHELLFISH BOUILLABAISSSE (FISH STEW) £15

Fish rouille, samphire and ciabatta bread

VICTORIA SALADS

TUNA NIÇOISE **GF** **V** £15

Served on a bed of mixed dressed salad leaves, cherry tomatoes, cucumber, red peppers, new potatoes, boiled egg, fine beans, anchovies and black olives

CHICKEN AND BACON CAESAR **GF** £15

Served on a bed of mixed dressed salad leaves, cherry tomatoes, cucumber, red peppers, caesar dressing, croutons and fresh parmesan shavings

WARM ROASTED VEGETABLE AND GRILLED HALLOUMI **GF** **V** £13

Served on a bed of mixed dressed salad leaves, cherry tomatoes, cucumber, red peppers with toasted pine nuts and basil pesto

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Our Dishes can be adaptable; **GF** = Gluten Free / **V** = Vegetarian / **VE** = Vegan (please advise a member of our team if required)

Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If you have a food allergy, please let us know before ordering. Full allergen information is available on request.