

To Start

- FRESHLY MADE SOUP OF THE DAY** **GF** **V** **VE** £7
Served with croutons, roll and butter.
- ATLANTIC PRAWN COCKTAIL** **GF** £9
Tomato, baby gem lettuce, cucumber, marie rose sauce and buttered wholemeal bread
- WE CAN ALSO OFFER THIS AS A MAIN COURSE PORTION** £17
Served with a side of skin on fries
- DUCK LEG PANCAKES** £10
Marinated in a Chinese sticky sauce, Asian slaw and 5 Chinese pancakes
- BAKED CAMEMBERT** **GF** **V** £9
Dressed with garlic and rosemary infused oil with dipping warm rustic bread
- CRAB RILETTE POT** **GF** £8
With rustic bread and a dressed salad
- COCONUT CHICKEN SKEWER** **GF** £9
With a peanut butter dipping sauce

Victoria Classics

- 8oz RIBEYE STEAK** **GF** £32
Served to your liking and comes with triple cooked chips, roasted cherry tomatoes on the vine, a flat cup mushroom, onion rings and dressed leaf.
- ADD 5 GARLIC KING PRAWNS FOR AN EXTRA** £6
- STEAK SAUCES** £4
Peppercorn, garlic butter, bearnaise, diane, stilton
- CHEF'S SPECIAL CURRY TANDOORI CHICKEN KING PRAWN** £20 £24
Served with basmati rice, vegetable samosa, naan bread, poppadom and mango chutney.
- CHEF'S PIE OF THE WEEK** £19
Served with a choice of either triple cooked chips or creamy mash potato, a rich gravy and a panache of seasonal vegetables.
- LAMBS LIVER AND PANCETTA** **GF** £20
Cooked chef's way on a bed of creamy mash potato, madeira and wild mushroom sauce, crispy pancetta and garden peas
- TWO PART PHEASANT** £22
Pan fried pheasant breast with a butternut squash puree, butternut fondant and truffle scented parsnips served with a pour on pheasant shredded leg meat sherry stew.

Sides

- TRIPLE COOKED CHIPS** £4
- SKIN ON FRIES** £4
- HOMEMADE ONION RINGS** **GF** £4
- PANACHE OF VEGETABLES** £4
- HOUSE DRESSED SALAD** £4
- COLESLAW** £4
- GARLIC BREAD** £4

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.

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

Fish

- CATCH OF THE DAY** **GF** £18
Chef's catch of the day served with triple cooked chips, minted mushy peas and tartare sauce.
- BREADED SCAMPI** £17
Triple cooked chips, garden peas and tartare sauce.
- TARTIFILETTE** £20
Luxury fish pie in a creamy dill sauce, topped with herb crust and melted brie, dressed side salad, garlic bread or a panache of seasonal vegetables.
- LEMON SOLE** **GF** £21
With dutchess potatoes, Veronique sauce and roasted cherry tomatoes on the vine.
- PAN FRIED SKATE WING** **GF** £19
Lemon and dill beurre blanc sauce, a choice of triple cooked chips or creamy mash potato served with garden peas.

Burgers

- VICTORIA CHEESE AND BACON BURGER** £18
6oz Beef pattie, toasted brioche bun, baby gem lettuce, gherkin, tomato, red onion, bacon, melted smoked cheese, skin on fries, homemade coleslaw.
- ORIENTAL DUCK BURGER** £21
6oz Beef pattie topped with shredded duck meat marinated in a Chinese sticky sauce, toasted brioche bun, baby gem lettuce, gherkin, tomato, red onion topped with a duck spring roll, skin on fries, coleslaw.
- KATSU CURRY CHICKEN** **GF** £19
Panko breaded chicken fillet topped with Asian slaw, katsu curry sauce, toasted brioche bun, baby gem lettuce, gherkin, tomato, red onion, skin on fries, coleslaw.
- FISH AND CHIP SHOP BURGER** £19
5oz Battered cod with tartare, toasted brioche bun, baby gem lettuce, gherkin, tomato red onion, topped with a battered sausage, triple cooked chips, mushy peas.
- SWEET POTATO AND HALLOUMI** **V** £18
6oz Sweet potato pattie topped with grilled halloumi, toasted beetroot brioche bun, baby gem lettuce, gherkin, tomato, red onion, skin on fries, coleslaw.

Vegan & Vegetarian

- CHEFS SPECIAL CURRY VEGETABLE** **V** £17
- HALLOUMI** **V** £19
Served with basmati rice, vegetable samosa, naan bread, poppadom and mango chutney.
- BUTTERNUT SQUASH & SAGE LINGUINE** **V** **VE** **GF** £18
Linguine tossed in butternut squash puree, infused with sage and butternut squash textures, garlic bread,
- ROASTED CAULIFLOWER STEAK** **V** **VE** **GF** £18
Cauliflower puree, cauliflower croquette, cous cous and chimmi churri sauce

Sharing Platters

- HIGH SEA** £20 for one person £35 for two people
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