

MENU



This is a sample menu some of the items listed may vary

Fresh focaccia bread, olive oil & Modena balsamic, Kalamata olives 3.5 (vg)

To start...

Asian salad: avocado, plantain chips, edamame, bean shoots, pickled ginger, chilli, peanuts 7/14(n,vg)

Scotch egg, rocket, beetroot, green bean salad, wholegrain mustard mayo 7

Truffle whipped goats cheese, Marcona almonds, radish, thyme blossom honey, pitta 7.5 (v)

Crispy squid, wasabi & lime mayo 8.5

Artisan charcuterie, pickles, focaccia 5/9

Spiced butternut & sweet potato soup, coriander, crispy shallot, coconut, focaccia 7 (vg)

Cannellini bean hummus, pomegranate, sweet pickled cucumber, basil oil, pitta 7 (vg)

Clare Island organic smoked salmon, celeriac & apple remoularde, granary toast 9

To follow...

Pan fried hake fillet, skordalia potato, monks beard, tomato, caper & shallot dressing 17 (gf)

Chargrilled chicken thighs, lardons, new season peas, broadbeans & Jersey Royals, wild garlic aioli 16 (gf)

Salt beef, mustard & capers pie, seasonal greens, mash & gravy 14 (20 min)

The Victoria handmade beef burger, trimmings & house chips 14.5 (add cheese 0.50 add Bacon 1)

Ale battered fish & chips, crushed peas, tartar sauce 15

Spinach & ricotta ravioli, chargrilled courgette, toasted seeds, aged Parmesan 14 (v)

Slow baked Dingley Dell pork shoulder, crispy pigs cheek, potato terrine, Provencal jus 16.5

21 day aged Black Angus 8oz Sirloin steak, house chips, béarnaise or peppercorn sauce 25

Cauliflower, chickpea & coconut curry, steamed rice, mango chutney, poppadum 13.5 (vg)

Seasonal greens / House chips / Jersey Royals / Skinny fries / House salad 4

To finish...

Chocolate fudge cake, chocolate crumb, chocolate ice cream 8 (v)

Sticky toffee pudding, toffee sauce, salted caramel ice cream 7 (v)

Apple & sultana crumble, vanilla ice cream 7 (v)

Selection of cheeses, celery, quince paste, walnut & raisin bread 9 (n)

Yorkshire rhubarb cream, poached rhubarb, shortbread 7 (v)

v vegetarian | vg vegan | gf gluten free | n contains nuts

A 12.5% discretionary charge will be added to your bill.

Food allergies and intolerances: please ask our staff about ingredients before you order.