



The Victoria menu

Two courses £24 / three courses £28

DRINKS & BITES

Carrot Bloody Mary **6.5** | Raspberry Prosecco **8.5** | Homemade Pear Lemonade **3.5** | Mulled Cider **3.55**
Sicilian Nocellara olives **2.5** | Sea salted almonds **2.5**

STARTERS

Butternut squash soup, feta, honey & Szechuan pepper
Smoked chicken Caesar salad, garlic croutons & soft boiled egg
Scotch egg, green bean, beetroot & rocket salad, grain mustard mayonnaise
Potted Morecombe Bay shrimps on brown toast, spiced butter, dill & lemon
Crispy squid, confit garlic mayo

MAINS

Chicken saltimbocca, cheesy polenta, charred broccoli & split balsamic jus
Pan roasted partridge, herb crumbed confit leg, Jerusalem artichoke puree & crisps, cavolo nero
Smoked haddock fish cake, spinach, poached egg & parsley sauce
Spiced hake fillet, cauliflower puree, cauliflower fritter & curry oil
Roasted pumpkin risotto with char grilled autumn vegetables & truffle oil

THE VICTORIA Sunday roast

Served with roast potatoes, root vegetable mash & seasonal greens

Slow roast Dingley Dell pork belly & Bramley apple sauce

SIDES

Seasonal greens **4**
Rocket salad with green beans, parmesan & aged balsamic **5.5**
Mixed salad **4**
Skinny fries **3.5**
Thrice cooked chips **4**

DESSERTS

Chocolate mousse, nut praline & butter tuile
Upside down pineapple cake, golden syrup & vanilla ice cream
Blackberry bavarois, bramble & elderflower jelly, green apple espuma, ginger crunch
Sunday sundae
Selection of cheese with oatcakes, fruit & nut bread & quince paste **£3 sup**

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

Food Allergies & Intolerances: Before you order your food and drinks, please speak to our staff if you want to know about our ingredients