

THE VICTORIA

O X S H O T T

SNACKS

Handpicked radishes, Gentleman's relish
"Cheese on toast" Crumpet, truffled Baron Bigod, fresh mushrooms
Pork crackers, smoked paprika salt

STARTERS

Crispy pigs head, piccalilli, carrot and cucumber
Seasonal tomato salad, burrata, basil, coriander seeds
Mushroom parfait, sweet and sour onions, brioche
Torched mackerel, smoked pickled beetroot, lemonade, horseradish

MAINS

Fish & Chips Cod / Halibut +3
Wild line caught seabass, burnt butter, capers, pickled lemon, cucumber, fine herbs
Roast beef, seasonal vegetables, Yorkshire pudding, horseradish, roast beef gravy
Roast free range pork, seasonal vegetables, apple, roast pork sauce
Roasted cauliflower, chick peas, pickled leaves, olive oil

DESSERTS

Apple and plum crumble, custard, ice cream
Sticky toffee pudding, salted caramel sauce, vanilla ice cream
Valrhona chocolate parfait, baked white chocolate, olive oil, milk
Milk or Vanilla ice cream, salted caramel sauce
Cheese from Neil's yard dairy +5

SUNDAY LUNCH MENU

2 COURSES 30 / 3 COURSES 35 / 4 COURSES 40

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

All fish comes from a sustainable source

