

# THE VICTORIA

O X S H O T T

## SNACKS

Sourdough bread, cultured butter	6
Handpicked radishes, Gentlemen's relish	6
Beer battered oysters, seaweed mayonnaise	8
Devils on horseback	5

## STARTERS

Cauliflower soup, cheese crumble, chives	9
Smoked Loch Duart salmon, avocado, caper berries	14
Salt chamber aged beef tartare, horseradish, hen egg	17
Mushroom parfait, sweet & sour onions, brioche	15

## MAINS

Day boat fish & triple cooked chips, crushed peas, tartar sauce	25
Ricotta tortellini, Oxfordshire asparagus, fennel pollen	22
Seabream, peppers, hazelnuts, squid, spring onions, Heritage tomato salad	27
Free range pork steak, roasted apple puree, cavolo nero, violet mustard	22
Cod, peas, lettuce, baby leeks, fennel, apple	27
Day boat plaice, beurre noisette, capers, cucumber, samphire, Jersey Royals (for two)	75

## FROM THE CHARCOAL GRILL

All to come with roasted onion, "bordelaise sauce"	
HG Walter salt chamber aged rib-eye (280g) / fillet (200g)	36 / 43
Trenchmore Farm Sussex Wagyu bavette (225g)	23

## SIDES

Baked potato mash	6
Charred Hispi cabbage, kale pesto	6
Jersey Royal potatoes, herb butter	7
Triple cooked chips	7
Purple sprouting broccoli, toasted almond butter	6
Seasonal leaves, vinaigrette	6

A discretionary service charge of 12.5% will be added to your bill.  
All fish comes from a sustainable source, allergen information available on request.

