

THE VICTORIA

O X S H O T T

SNACKS

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

STARTERS

Heritage tomato salad, pickled onions, basil	9
Salt chamber aged beef tartare, horseradish, hen egg	17
Cauliflower soup, cheese crumble, chives	9
Smoked Loch Duart salmon, avocado, caper berries	14
Salt baked beetroot salad, goats curd, walnuts, olives	9
Mushroom parfait, sweet & sour onions, brioche	15

MAINS

Free range chicken, peas, lettuce, bacon	19
Fish & triple cooked chips, crushed peas, tartar sauce	25
Roasted cauliflower steak, torched corn, coriander salsa	19
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
Day boat Plaice, beurre noisette, capers, cucumber, 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
Salt chamber aged tomahawk steak, bone marrow, triple cooked chips (for two)	125

SIDES

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

