

THE VICTORIA

O X S H O T T

SNACKS

Sourdough bread, cultured butter	6
Devils on horseback	5
Beer battered oysters, seaweed mayonnaise	8
Handpicked radishes, Gentleman's relish	6
Pork crackers, smoked paprika, baked apple sauce	5

STARTERS

Crispy cauliflower cheese	9
Sea bream ceviche, grapefruit, coriander	12
Mushroom parfait, sweet & sour onions, brioche	15
Crispy pigs head, piccalilli, carrot, cucumber	12
Jerusalem artichoke soup, truffle, crispy skin	10

MAINS

Roasted chicken, "bread sauce", parsnip, sage & onion stuffing	27
Free range Cumberland sausage, mash, onion gravy	19
Fish & triple cooked chips, crushed peas, tartar sauce	25
Slow cooked butternut squash, seeds, goats curd, cavolo nero	21
Loch Duart salmon, bois boudran sauce, crushed potatoes	27
Confit duck leg, braised red cabbage, mash	26
Red wine braised ox cheek, beef fillet, crispy potato, turnips, mushrooms	40
Wild halibut, clams, mussels, foraged sea vegetable broth	32

FOR TWO TO SHARE

HG Walter Tomahawk, bone marrow, beef fat roasted onion, "bordelaise sauce", triple cooked chips	125
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SIDES

Baked potato mash	6
Turnips, kale, horseradish cream	6
Triple cooked chips	7
Seasonal leaves, vinaigrette	6
Braised red cabbage	6

A discretionary service charge of 12.5% will be added to your bill.
All fish sourced sustainably, allergen information available on request.

