

THE VICTORIA

O X S H O T T

SNACKS

- Sourdough bread, cultured butter 6
- Handpicked radishes, Gentleman's relish 6
- Pork crackers, smoked paprika, baked apple sauce 5

STARTERS

- Sea bream ceviche, grapefruit, coriander
- King prawn cocktail, avocado, vanilla Marie Rose
- Crispy pigs head, piccalilli, carrot, cucumber
- Mushroom parfait, sweet & sour onions, brioche +2
- Jerusalem artichoke soup, truffle, crispy skin
- Crispy cauliflower cheese

MAINS

- Fish & triple cooked chips, tartare sauce, crushed peas
- Roast beef, seasonal vegetables, Yorkshire pudding, triple cooked roast potatoes, roast beef gravy
- Roast free-range pork, seasonal vegetables, triple cooked roast potatoes, roast pork sauce
- Confit butternut squash risotto, goats curd, toasted seeds
- Loch Duart salmon, bois boudran sauce, crushed potatoes

DESSERTS

- Sticky toffee pudding, salted caramel sauce, vanilla ice cream
- Selection of British cheeses, poached pear +4
- Pineapple carpaccio, coconut, passion fruit
- Apple crumble, crème anglaise, vanilla ice cream
- Chocolate and clementine Yule log +5

2 COURSES 35 / 3 COURSES 40

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

