

THE VICTORIA

O X S H O T T

SNACKS

Sourdough bread, cultured butter	6
Devils on horseback	5
Pork crackers, smoked paprika, baked apple sauce	5
Handpicked radishes, gentleman's relish	4

STARTERS

Salt baked beetroot, goats curd, hazelnut	12
Mushroom parfait, sweet & sour onions, brioche	15
Crispy pigs head, piccalilli, carrot, cucumber	12
Cauliflower soup, shaved cauliflower, croutons	10
Smoked Chalk Stream trout blini, caviar, pickled lemon	15

MAINS

Fish & triple cooked chips, crushed peas, tartar sauce	25
Slow cooked butternut squash, seeds, goats curd, kale	21
Pan fried wild sea bream, pancetta, beurre blanc sauce	32
Dry aged beef fillet Rossini, foie gras, kale, crispy potato	45
Free range pork loin, hispi cabbage, mash, violet mustard (truffle mash + 4)	28
Roast lamb, Yorkshire rhubarb, pulled lamb shoulder shepherd's pie	37
Loch Duart salmon, bois boudran sauce, crushed potatoes	27

FOR TWO TO SHARE

Day boat brill, beurre noisette, capers, cucumber, samphire	75
HG Walter Tomahawk, bone marrow, beef fat roasted onions, triple cooked chips, "Bordelaise sauce"	125

SIDES

Baked potato mash	6
Triple cooked chips	7
Cornish new potatoes, mint emulsion, dill	6
Turnips, kale, horseradish	6
Seasonal leaves, vinaigrette	6
Charred leeks, gastrique, hazelnuts	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.

