

THE VICTORIA

O X S H O T T

SNACKS

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

STARTERS

Mushroom parfait, sweet & sour onions, brioche	16
Crispy pigs head, piccalilli, carrot, cucumber	12
Cauliflower soup, shaved cauliflower, croutons	10
Smoked chalk stream trout blini, caviar, pickled lemon	15
Salt baked beetroot, goats curd, hazelnuts	12

MAINS

Loch Duart salmon, bois boudran sauce, crushed potatoes	28
Slow cooked butternut squash, seeds, goats curd, kale	22
Pan fried wild sea bream, pancetta, beurre blanc sauce	32
Fish & triple cooked chips, crushed peas, tartar sauce	26

ROASTS

Roasted Herdwick lamb leg, braised belly	28
Dry aged Hereford sirloin roast beef	29
Cumbrian Saddleback pork belly	26
All to come with seasonal vegetables, triple cooked roast potatoes	

SIDES

Cornish new potatoes, mint emulsion, dill	6
Braised red cabbage	6
Purple sprouting broccoli, chilli and anchovy butter	6
Seasonal leaves, vinaigrette	6

A discretionary service charge of 12.5% will be added to your bill.

All fish sourced sustainably, allergen information available on request.

