

THE VICTORIA

O X S H O T T

SNACKS

Sourdough bread, cultured butter	6
Pork crackers, smoked paprika, baked apple sauce	5
Devils on horseback	5
Radishes, Gentleman's relish	4
Porthilly oyster, champagne bavarois cucumber, pickled seaweed	6

STARTERS

Mushroom parfait, sweet & sour onions, brioche	15
Crispy pigs head, piccalilli, carrot, cucumber	12
Smoked chalk stream trout, lemon dressing, oranges, seasonal leaves	9
Wye Valley asparagus, sugar snap peas, Berkswell cheese	12

MAINS

Loch Duart salmon, bois boudran sauce, triple cooked roast potatoes.	28
Slow cooked cauliflower, root vegetables, seeds, goats curd, kale	22
Pan fried wild sea bream, pancetta, beurre blanc sauce	32

ROASTS

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

FOR TWO TO SHARE

Hereford Tomahawk, seasonal vegetables, triple cooked roast potatoes	125
Plaice, beurre noisette, capers, cucumber, samphire, triple cooked roast potatoes	75

SIDES

Turnips & kale, horseradish cream	6
Seasonal leaves, vinaigrette	6
Triple cooked chips	7

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

