

# THE VICTORIA

O X S H O T T

## SNACKS

Sourdough bread, cultured butter	6
Battered oysters, seaweed mayonnaise 3/6/9	10/19/27
Handpicked radishes, gentlemen's relish	4

## STARTERS

Hereford beef tartare, burnt onions, barkham blue cheese, pickled hens egg	15
Mushroom parfait, sweet & sour onions, brioche	16
Smoked pickled beetroots, hazelnut, goats curd	12
Home smoked Loch Duart salmon, cucumber, crème fraiche, Exmoor caviar	14

## MAINS

Fish & chips, crushed peas, tartare sauce	26
Reisling poached halibut, roasted salsify, sorrel butter sauce	38
Sladesdown farm duck breast, bubble & quack, red cabbage ketchup, duck jus	36
Harissa roasted aubergine, Israeli cous cous, smoked baba ganoush, sumac labneh	18
Herdwick lamb rump & breast, confit turnip, garlic & almond puree, lamb jus	34

## FROM THE CHARCOAL GRILL

20 day dry aged Fillet	39
34 day dry aged Rib-eye	36

We source our steaks from HG Walters and are served with a beef fat roasted onion & peppercorn sauce

## FOR TWO TO SHARE

HG Walter Tomahawk, bone marrow, beef fat roasted onions, triple cooked chips, peppercorn sauce	130
Whole Brixham plaice, beurre noisette, capers, fennel, cucumber, samphire, pommes anna	80

## SIDES

Triple cooked chips	7
Pommes anna, saffron aioli	6
Charred leeks, salsa verde, shallots	6
White cabbage, miso, black pudding	7

