

# THE VICTORIA

O X S H O T T

## SNACKS

Sourdough Bread, Cultured Butter and Whipped Beef Dripping	6
Whipped Smoked Cod's Roe, Cracker Bread	9
Battered oysters, Seaweed Mayonnaise 3/6/9	10/19/27
Crispy Olives, Stuffed With Manchego DOC	6

## STARTERS

Mushroom Parfait, Sweet & Sour Onions, Brioche	16
Surrey Hills Beef Tartare, Burnt Onions, Brighton Blue cheese, Pickled Hens Egg	16
Nutbourne Tomatoes, Whipped Feta, Tomato Pesto, Tomato Brioche	12
Home Smoked Sea Trout & Kimchi Fishcake, Crispy Chilli Oil, Fried Egg	14
Crispy Pigs Head, Prune & Walnut Ketchup, Celeriac Remoulade	12
Yellowfin Tuna Ceviche, Soy, Ginger and Lime Dressing, Avocado Mousse, Blue Corn Tacos	12

## MAINS

Battered Haddock, Triple Cooked Chips, Crushed Peas, Tartar Sauce	24
Ricotta Gnocchi, Courgettes, Basil, Tempura Courgette Flower	23
Wild Sea Bass, Girolle Mushroom, Grelot Onion, Sweetcorn, Mushroom Butter Sauce	32
Milk Fed Veal Breast, Beef Fat Onion Puree, Alsace Bacon, Summer Beans	29
Honey Roasted Ham, Fried Duck Egg, Triple Cooked Chips, BBQ Pineapple, Mustard Jus	27
Sladesdown Farm Duck, Pommies, Peas, Bacon and Lettuce	28
The Victoria Burger, Lettuce, Tomato, Pickles, Bacon, Cheese, Burger sauce	22
The Victoria Chicken Caesar Salad	22

## FROM THE CHARCOAL GRILL

28 day Dry Aged Bavette	29
34 day Dry Aged Sirloin on the bone	35

*Our steaks are sourced from Surrey Hills butchers, served with a beef fat roasted onion & peppercorn sauce*

## FOR TWO TO SHARE

28oz Cote de Boeuf, Beef Fat Roasted Onion, Triple Cooked Chips, Peppercorn Sauce	80
---	----

## SIDES

Triple Cooked Chips	6
Beef Fat Roasted Carrots, Carrot Top Pesto	7
Roasted Garlic Hispi Cabbage, Caesar Emulsion, Crispy 'Seaweed'	7
BBQ Leeks, Chive Aioli, Crispy Onions	7
Nutbourne Tomatoes, Burrata, Basil Pesto Salad	7
Baked Potato Mash, Crispy Shallots, Beef Gravy	6

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

Dietary requirements can be catered for, please ask your server

All fish sourced sustainably.