

BREAKFAST

- Two Eggs and Toast ^(v)** 6
- CHOOSE:** Scrambled 518 kcal / Poached 442 kcal / Fried 520 kcal
- Served with white or brown toasted bloomer bread
- Avocado, Sun-Dried Tomato and Poached Eggs ^(v)** 489 kcal 9
- On toasted white or malted bloomer with spinach, sun-dried tomatoes, pickled onions, toasted seeds and chilli flakes
- Smashed Avocado and Poached Egg ^(v)** 439 kcal 8
- Toasted bloomer, avocado, spinach, sun-dried tomatoes, toasted seeds and crushed chillies
- Omelette** 240 kcal 9
- Four egg omelette with any two fillings:
- CHOOSE TWO:** Ham 68 kcal / Mushroom ^(v) 48 kcal / Tomato ^(v) 22 kcal
- / Onion ^(v) 42 kcal / Cheese ^(v) 166 kcal
- Yoghurt and Granola ^(ve)** 1,035 kcal 7
- Vegan coconut yoghurt, mixed berries, granola and syrup
- Bircher Muesli ^(v)** 369 kcal 7
- Overnight oats with fresh fruit, toasted flaked almonds and honey

BREAKFAST

MORNING ROLL

Cumberland Sausage 707 kcal **OR** **Smoked Streaky Bacon** 264 kcal 5.5
Smoked streaky bacon or Cumberland sausage in seeded glazed bun

POACHED EGGS

Poached Egg Benedict 760 kcal 11
Buttered toasted muffin topped with Wiltshire cured ham,
two poached eggs and hollandaise sauce

Poached Egg Royale 751 kcal 12
Buttered toasted muffin topped with Highland cured oak smoked salmon,
two poached eggs and hollandaise sauce

Poached Egg Florentine ^(v) 240 kcal 11
Buttered toasted muffin topped with wilted spinach, two poached eggs
and hollandaise sauce



ENGLISH BREAKFAST

Smoked streaky bacon, Cumberland sausage, two eggs, mini hash browns, roasted tomato, herbed mushrooms and baked beans 1,359 kcal 14.5

VEGAN BREAKFAST ^(VE)

Avocado, herbed mushrooms, roasted tomato, mini hash browns, spinach, vegan sausage and baked beans 689 kcal 12

ADD:

Two Eggs Fried 161 kcal / Poached 82 kcal / Scrambled 218 kcal	3
Two Rashers Smoked Streaky Bacon 110 kcal	4
Two Cumberland Sausages 557 kcal	5
Mini Hash Browns ^(v) 252 kcal	3
Avocado ^(ve) 172 kcal	5
Mushrooms ^(ve) 28 kcal	2
Baked Beans ^(v) 155 kcal	2

SNACKS AND SMALL PLATES

Hummus and Flatbread ^(ve) 537 kcal	7
Toasted Middle Eastern flatbread, toasted pumpkin seeds, pomegranate and parsley	
Muhammara and Flatbread ^(ve) 332 kcal	7
Toasted Middle Eastern flatbread, toasted walnuts and parsley	
Baba Ganoush and Flatbread ^(ve) 371 kcal	7
Toasted Middle Eastern flatbread, toasted pumpkin seeds and parsley	
Halloumi and Hummus Bowl ^(v) 1,258 kcal	9
Halloumi, toasted Middle Eastern flatbread, toasted pumpkin seeds, pomegranate and parsley	
Padrón Peppers ^(ve) 111 kcal	6
Maldon sea salt	
Korean Popcorn Chicken 830 kcal	9
Sesame seeds, spring onion and coriander	
MAKE IT VEGAN WITH TEMPEH ^(VE) 676 kcal	
Chicken Wings	9
Select one of our homemade sauces for your wings:	
The Vic Hot Sauce 780 kcal / Korean BBQ 992 kcal / Buffalo Blue Cheese 964 kcal	
/ Harissa and Honey 935 kcal	

SNACKS AND SMALL PLATES

Lamb Koftas 150 kcal	9
Feta salad, turmeric and mint yoghurt	
Middle Eastern Dip selection ^(ve) 737 kcal	12
Hummus, baba ganoush and muhammara with Middle Eastern flatbread and manakish	
Thai Fishcake 468 kcal	9
Wasabi mayo and sweet chilli	
Shrimp Gyozas 409 kcal / Veg Gyozas ^(v) 372 kcal	8
Soy, ginger and chilli dipping sauce	
Chilli and Garlic King Prawns 434 kcal	9
Toasted ciabatta	
Chicken Yakitori Skewers 408 kcal	9
Miso mayo, crispy shallots, spring onion and coriander	
Curried Cauliflower Bites ^(ve) 571 kcal	7
Chipotle mayo, spring onion and coriander	

Adults need around 2,000 calories per day. Menu dishes and prices may change without prior notice.
(v) vegetarian, (ve) vegan, (RGF) Request Gluten Free, (RVG) Request Vegan Alternative. Quoted meat weights are pre-cooked weights. If you have any allergies or intolerances, please let your server know.

WRAPS

All served in a soft spinach wrap

Sesame Toasted Halloumi ^(v) 616 kcal 11

Carrot, tomato, cucumber, lettuce with yoghurt dressing

Chicken Shawarma 728 kcal 12

Tomato, cucumber, lettuce with lemon garlic tahini sauce

Falafel and Hummus ^(ve) 891 kcal 10

Crispy chickpeas, cucumber, tomato, lettuce with vegan garlic yoghurt sauce

Hoisin Duck Wrap 277 kcal 13

Shredded hoisin duck, lettuce, cucumber and spring onion

CIABATTAS

All our fresh ciabattas come with fresh rocket, vegetable crisps and your choice of fillings:

Wiltshire Cured Ham and Mature Cheddar Cheese with Piccalilli 981 kcal 12

Wiltshire ham, mature cheddar cheese and piccalilli

Highland Cured Oak Smoked Salmon and Chive Crème Fraîche 831 kcal 15

Scottish smoked salmon with crème fraîche and fresh chives

Sun-Dried Tomato, Vegan Mozzarella and Pesto ^(ve) 892 kcal 12

Homemade vegan pesto with sun-dried tomatoes and melted vegan mozzarella

New York Style Peppered Pastrami and Emmental 1,435 kcal 14

Peppered pastrami, sauerkraut, gherkins, emmental cheese and Russian dressing

BURGERS

Wagyu Beef Burger 736 kcal 16

Seeded glazed bun, The Vic burger sauce, diced red onion with shredded lettuce

Buttermilk Chicken Burger 1,112 kcal 14

Seeded glazed bun, chipotle mayo, pickled red onion with shredded lettuce

Vegan Burger ^(ve) 831 kcal 12

Glazed bun, vegan patty, mayo, diced red onion with shredded lettuce



SLIDERS

CHOOSE:
THREE FOR 15

Wagyu Beef Slider 288 kcal 6

House burger sauce, diced red onion with shredded lettuce

Buttermilk Chicken Slider 468 kcal 6

Chipotle mayo, pickled red onion with shredded lettuce

Vegan Slider ^(ve) 341 kcal 6

Vegan patty, vegan mayo, diced red onion with shredded lettuce

MAINS

Vegetable Arrabbiata Linguine (ve) 230 kcal	12
Aubergine, courgette, cherry tomato in a spicy tomato sauce	
Chicken Arrabbiata Linguine 248 kcal	13
Chargrilled chicken, aubergine, courgette, cherry tomato in a spicy tomato sauce	
King Prawn Arrabbiata Linguine 290 kcal	15
King prawns, aubergine, courgette, cherry tomato in a spicy tomato sauce	
Butter Chicken Curry 630 kcal	13
Steamed basmati rice, spring onion and coriander	
Herbed Chicken Schnitzel 720 kcal	15
Fries, minted peas and garlic sauce	
Lamb Tagine 889 kcal	16
Toasted Middle Eastern flatbread with labneh	
Chickpea and Squash Tagine (ve) 642 kcal	10
Toasted Middle Eastern flatbread and vegan yoghurt	
Miso Glazed Salmon 985 kcal	22
Coconut rice, bok choy, miso dressing, spring onion and coriander	
10oz Rump Steak 1,327 kcal	25
Fries, peas and peppercorn sauce	



PIZZA

Pepperoni 1,174 kcal	13
Tomato, mozzarella, pepperoni and jalapeños	
N'Duja 1,124 kcal	12
Tomato, mozzarella, n'duja, spring onion and chives	
Margherita (v) 1,061 kcal	11
Tomato, mozzarella and basil	
Parma Ham 1,047 kcal	13
Tomato, mozzarella, parma ham, pine nuts and rocket	
Spinach and Goats Cheese (v) 1,195 kcal	12
Pesto, spinach, mozzarella, goats cheese, sun-dried tomatoes, olives and pine nuts	
Hoisin Duck 1,114 kcal	14
Hoisin shredded duck, mozzarella, spring onion and cucumber	
Lamb Kofta 1,037 kcal	13
Spiced tomato base, mozzarella, mushrooms, lamb kofta and feta	
Butter Chicken 1,069 kcal	13
Mozzarella, butter chicken, spring onion, peppers and coriander yoghurt	

SALADS AND SMALL BOWLS

Chicken Caesar Salad 936 kcal 15

Cos lettuce, herb croutons, parmesan and anchovies

Spiced Cod Cheek Fritters 1,091 kcal 10

Fries with tartare sauce

Buttermilk Chicken Thighs 1,165 kcal 10

Fries, slaw and chipotle mayo

Soul Bowl Salad (ve) 621 kcal 11

Lettuce, quinoa, edamame beans, broad beans, chickpeas, tomato, azuki beans and black rice

ADD:

Chicken 151 kcal 4

King Prawns 193 kcal 5

SIDES/EXTRAS

Fries (ve) 548 kcal 4

Halloumi Fries (v) 1,029 kcal 7

Sweet Potato Fries (ve) 641 kcal 5

Steamed Coconut Rice (ve) 253 kcal 4



SWEET TREATS

Dark Chocolate Tart 450 kcal	7
Chocolate sauce and orange crème fraîche	
Strawberry Tart ^(ve) 450 kcal	7
Raspberry coulis	
Lemon Tart ^(v) 470 kcal	7
Raspberry coulis and crème fraîche	
Mango Sorbet ^(ve) 261 kcal	6
Selection of Ice Cream ^(v)	6
Strawberry and cream 232 kcal / Trly chocolate 231 kcal	
/ Very vanilla 216 kcal	

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

Our menu descriptors do not include all ingredients, so please advise our team if you have a food allergy, intolerance or coeliac disease before ordering. Allergen information is available on request.

We are committed to following safe methods and procedures in our kitchens to control allergens; please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, as well as other allergens. Therefore, we cannot guarantee that any menu item is completely free from traces of allergens.