

## EXPERIENCE *set menu*

### NIBBLES

#### GIANT GREEN OLIVES V

#### AVOCADO HUMMUS

Rose Harissa, Toasted Wholemeal Pitta, Coriander VG

*4.00 per person*

### STARTERS

#### BEEF TATAKI

Soy & White Truffle Dressing, Pickled Radish, Crispy Shallot, Arugula

#### CRISPY TUNA

Tuna Tartare, Crispy Rice, Sriracha Mayonnaise, Soy & Teriyaki Dip

#### CRISPY DUCK SUSHI

Pickled Plum, Sweet Chilli

#### SHRIMP TEMPURA

Soy, Yuzu, Coriander

#### ROAST SWEET POTATO SUSHI

Roast Sweet Potato, Cucumber, Crispy Onions, Pickled Chilli, Wasabi Mayonnaise VG

### MAIN *course*

#### RIBEYE STEAK 250G

Upgrade To Fillet Steak 200g For 10.00

#### YUZU LEMON CHICKEN

Grilled Half Chicken, Radish & Carrot Salad

#### GRILLED SEA BASS & BROWN SHRIMP

Sea Bass Fillets, Brown Shrimp Butter, Roasted Tomatoes, Lime

#### LOBSTER MAC & CHEESE

Macaroni Cheese, Lobster, Prawns, Lobster Bisque

#### THOUSAND LAYER POTATOES

Tempura Baby Leeks, Radish, Pomegranate, Spring Onion & Coriander Salad,  
Chimichurri, Chipotle Mayonnaise VG

*Served with fries, broccolini & Caesar salad for the table*

### DESSERTS

*Freshly made on site, every day*

#### MILK CHOCOLATE CARAMEL DELICE

Peanut Butter & Chocolate Ice Cream, Peanut Praline V

#### CLEMENTINE CHEESECAKE

Winter Berry Coulis V

#### BISCOFF STICKY TOFFEE PUDDING

Salted Toffee Sauce, Salted Caramel Ice Cream Vg

#### VICTORS ICE CREAMS

Vanilla, Strawberry, Chocolate, Vegan Salted Caramel, Vegan Peanut Butter & Chocolate or Raspberry Sorbet

# VICTORS

## *Experience* GROUP SET MENU

(PRE ORDER DISHES FOR 8 OR MORE INDIVIDUAL GUESTS 72 HOURS IN ADVANCE)

Guests to choose one option per course

**2 COURSES** *£40 per person*

**3 COURSES** *£50 per person*

**Allergens and Intolerances:** All of our dishes are prepared in kitchens where allergens are present and where fresh food is prepared. We use ingredients containing Gluten (Wheat, Barley, Oats) Eggs, Milk, Soy, Celery, Sulphites, Nuts, Peanuts, Fish, Molluscs, Crustacea, Mustard, and Sesame. Please note that not all ingredients are listed in our menu descriptions. We take all reasonable precautions when handling allergens, however, due to the possible risk of cross contamination, we are unable to guarantee the total absence of all traces of allergens in all dishes.

Our vegan friendly dishes (vg) are made to vegan recipes with non-animal ingredients but may not be suitable for those with milk or egg allergies. If you have particular dietary requirements or intolerances to allergens, we ask that you speak to a member of our team before ordering.

We are happy to prepare dishes with non-gluten-containing ingredients upon request but may not always be able to substitute all elements of a dish.

Whilst we take every care to remove them, Fish & Shellfish may contain small bones or pieces of shell.

All weights stated are approximate, pre-cooked quantities. Chicken & Steaks from Halal certified suppliers are available on request.