

THE VICTORIA

O X S H O T T

SNACKS

The Victoria's Sourdough Focaccia, Ampersand Cultured Butter	6
Battered Oysters, Seaweed Mayonnaise 3/6/9	10/19/27
Scotch Egg, Brown Sauce	8
Oxtail Hashbrown, Baron Bigod Cream	12
Home Smoked Salmon Blinis, Crème Fraiche, Exmoor Royal Belinski Caviar	12

STARTERS

Mushroom Parfait, Sweet & Sour Onions, Brioche	16
Secrets Farm Beetroot Salad, Walnuts & Bitter Leaves, Goats Cheese, Nasturtium	12
Chicken & Duck Terrine, Armagnac Prunes, Toasted Brioche	14
Crispy Pigs Head, Prune & Walnut Ketchup, Celeriac Remoulade	12
Brixham Crab Salad, Apple, Lovage, Brown Crab & Cheese Scone	14

MAINS

Battered Haddock, Triple Cooked Chips, Crushed Peas, Tartare Sauce	24
Pumpkin Pie, Picalo Parsnips, Red Cabbage Ketchup, Mushroom Jus	27
Butter Roast Pollock, Fennel & Potato Rosti, Smoked Mussel & Leek Chowder	28
34 day Dry Aged Sirloin on the bone, Beef Fat Roasted Onion, Peppercorn Sauce	40
Venison Haunch, Blue Cheese Pasty, Turnips, Brussel Sprouts and Chocolate Jus	34

FOR TWO TO SHARE

28oz Cote de Boeuf, Beef Fat Roasted Onion, Triple Cooked Chips, Peppercorn Sauce	100
Hereford Steak & Ale Pie, Baked Potato Mash, Crispy Shallots, Beef Gravy	52
Coca-Cola Glazed Ham Shank, Bubble & Squeak, Fried Eggs on Toast	48
The Victoria Fish Pie, Minted Peas	44

SIDES

Triple Cooked Chips	6
Marmite Glazed Brussel Sprouts, Chestnuts & Bacon	7
Roasted Garlic Hispi Cabbage, Caesar Emulsion, Crispy 'Seaweed'	7
Roasted Parsnips & Carrots, Malt Glaze	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.

