

## Victory Bites

### SOURDOUGH BREAD 6.00

3 butter flight: Salted / Honey truffle / Wild garlic (v)

### GIANT GREEN OLIVES (vg) 4.50

### AVOCADO HUMMUS 6.00

Rose harissa, toasted wholemeal pitta, coriander (vg)

### HALLOUMI 7.00

Fried halloumi, Greek yoghurt, pomegranate molasses, coriander (v)

### PADRÓN PEPPERS 7.00

Harissa dip, smoked Maldon sea salt (vg)

## Salads and Bowls

### POKE BOWL 13.50

Pickled carrot, ginger, cucumber, pineapple, edamame beans, sushi rice, ahi sauce, toasted sesame seeds, baby spinach, avocado (vg)

### SUPERFOOD SALAD 12.50

Baby spinach, avocado, arugula, SunBlush tomatoes, puy lentils, charred broccolini, mint soy yoghurt, toasted almonds (vg)

### CAESAR SALAD 11.00

Sourdough croutons, parmesan (v)

**Add to any:** Salmon poke 4.50, chicken 4.00, yellowfin tuna poke 4.50 or smoked tofu (vg) 3.50

## Pizzette

### WILD MUSHROOM AND TRUFFLE 11.00

Bianco sauce, smoked feta, pickled red onion, fresh parsley (v)

### MARGHERITA 9.50

Vine tomato sauce, mozzarella, torn basil (v)

### CHARRED BROCCOLINI AND ZUCCHINI 10.00

Vine tomato sauce, artichoke, olive, SunBlush tomato, fresh oregano, vegan mayonnaise (vg)

### ITALIAN SAUSAGE 10.50

Vine tomato sauce, spicy 'nduja, pepperoni, pickled red chilli, mozzarella

## SUSHI ROLLS

Sushi rice, nori roll, pickled ginger, soy, wasabi

### SPICY DEVON CRAB 9.50

Handpicked crab, wasabi mayonnaise, pickled cucumber, shichimi togarashi, sriracha dressing, black sesame

### CRISPY DUCK 9.50

Pickled plum, sweet chilli

### AVOCADO DRAGON 9.00

Tempura smoked tofu, roasted peppers, carrot, vegan miso mayonnaise (vg)

### SHRIMP TEMPURA 9.50

Cucumber, parmesan, watercress, pickled red onion, Japanese mayonnaise

### SUSHI ROLLS SET 29.00

4 pieces of each Sushi Roll

## Sushi Selection

## SASHIMI

Raw fish, thinly sliced

### YELLOWFIN TUNA 11.50

Soy, mirin & lime sauce

### SALMON 11.50

Miso, yuzu, soy, truffle & honey sauce

### KINGFISH 11.50

Yuzu ponzu sauce

### SASHIMI SET 34.00

4 slices of each Sashimi

### VICTORS FULL SUSHI SET 69.00

A show stopper served #TheVictorsWay. Enjoy a selection of our finest Sushi Rolls, Nigiri and Sashimi

## NIGIRI

Sushi rice, pickled ginger, soy, wasabi

### ROASTED AUBERGINE 9.00

Pickled eringi mushroom, nori, smoked tomato, smoked Maldon sea salt (vg)

### YELLOWFIN TUNA 9.75

Soy, mirin, soy marinated egg yolk, squid ink coral, red amaranth

### KINGFISH 9.75

Yuzu soy dressing, tobiko, carrot & celeriac crisps, micro coriander

### SALMON 9.75

Miso yuzu, soy truffle honey, keta salmon roe, crispy salmon skin

### NIGIRI SET 30.00

4 pieces of each Nigiri

## Small Plates

### TUNA TARTARE 13.00

Soy marinated egg yolk, chicory, pickled red onion

### CHICKEN SKEWERS 8.00

Sweet soy and sesame dressing

### POPCORN CHICKEN 8.50

Salt and pepper, chipotle mayonnaise

### SHRIMP TEMPURA 11.00

Soy, yuzu, coriander

### CRAB & YUZU TACOS 13.50

Handpicked Devon crab, wasabi mayonnaise, avocado

### PANKO SQUID 9.75

Nori salt, BBQ Japanese mayonnaise, lime

### LIL' BEEF BURGERS 10.00

Monterey Jack, pickles, burger sauce

### BEEF TATAKI 13.50

Soy and white truffle dressing, Japanese mayonnaise, pickled radish, crispy shallot, wasabi arugula

### MUSHROOM CROQUETTES 9.50

Parmesan, white truffle mayonnaise (v)

### PANKO SMOKED TOFU 8.50

Coriander & lime vegan mayonnaise, soy sesame dressing (vg)

### SEARED SCALLOPS 14.50

Pancetta jam, herb salad

### ASPARAGUS YAKITORI 9.00

Lemon dressing, red amaranth (vg)

## Large Plates

### COCONUT CRUSTED COD LOIN 23.00

Pak choi, sugar snap peas, coconut, lime and coriander sauce, jasmine rice

### GRILLED TIGER PRAWNS 29.00

Gochujang mayonnaise, ponzu sesame dressing, salted fries

### MISO & HARISSA ROASTED VEGETABLES 15.00

Aubergine, courgette, soy herb yoghurt, pomegranate, pine nuts (vg)

### WILD GARLIC ROAST CHICKEN 18.00

Half roast chicken, wild garlic butter, shaved fennel & pea shoot salad

### TERIYAKI SALMON 17.00

Wasabi arugula, herb salad

### MOVING MOUNTAINS® VEGAN BURGER 15.00

Applewood vegan smoked cheese, vegan mayonnaise, salad, house bun, salted fries (vg)

## Steaks

### FILLET OF BEEF 225G 32.00

Black Angus, watercress

### RIB EYE 250G 23.00

Black Angus, watercress

### TOMAHAWK RIB EYE 1KG for two 69.00

35 day Himalayan salt-aged beef, grilled on the bone, your choice of two sauces and two sides

### SAUCES 3.00 each

Choose from: Béarnaise / Peppercorn / Wild garlic butter / White truffle, porcini and pancetta jus

## Sides

### VICTORS FRIES 4.50 (v)

### PARMESAN TRUFFLE FRIES 5.00 (v)

### SWEET POTATO FRIES 5.25 (v)

### BROCCOLINI 5.00

Garlic, lemon (vg)

### GREEN SALAD 4.50

House dressing, pickled radish (vg)

### TOMATO SALAD 6.00

Watermelon, dragon fruit, beetroot pearls, fresh herbs, white balsamic dressing (vg)

### ASPARAGUS YAKITORI 9.00

Lemon dressing, red amaranth (vg)

## Desserts

### RASPBERRY BAKED ALASKA 9.50

Vanilla ice cream, raspberry sauce (v)

### COCONUT & LEMONGRASS PANNA COTTA 8.50

Roasted pineapple (vg)

### CHOCOLATE & PEANUT BUTTER MELTDOWN 8.50

Cookie dough, chocolate sauce, vanilla ice cream (v)

### AFFOGATO 8.50

Espresso, vanilla ice cream, Disaronno amaretto, amaretti biscuits, orange zest (v)

### PISTACHIO CHEESECAKE 8.50

Toasted pistachios, butterscotch sauce (v)

### CARAMEL BANANA CAKE 8.50

Orange butterscotch, vegan salted caramel ice cream (vg)

### VICTORS ICE CREAMS 6.00

Choose from: Vanilla, strawberry, chocolate, vegan salted caramel or raspberry sorbet. Served with a brandy snap (v)

## Sunday Roast

Join us every Sunday from noon for Sunday Roast



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**Allergens and Intolerances:** All of our dishes are prepared in kitchens where allergens are present and where fresh food is prepared. Full information on menu allergens is available at [www.victors.co.uk/allergens-guide](http://www.victors.co.uk/allergens-guide). Due to the risk of cross contamination, we are unable to guarantee the absence of traces of allergens. If you have particular dietary requirements or intolerances to allergens, we ask that you contact our team before ordering. Please note that not all ingredients are listed on our menus. Halal & gluten free options are available. A discretionary service charge of 12.5% will be applied to all tables.

(v) vegetarian (vg) vegan