

THE VICTORIA

O X S H O T T

SNACKS

Sourdough bread, cultured butter and whipped beef dripping	6
Battered oysters, seaweed mayonnaise 3/6/9	10/19/27
Loaded Jerusalem artichoke skins, comte, Wiltshire truffle	8

STARTERS

Surrey Hills beef tartare, burnt onions, Barkham blue cheese, pickled hens egg	16
Mushroom parfait, sweet & sour onions, brioche	16
Smoked pickled beetroots, hazelnut, goats curd	12
Home smoked Loch Duart salmon, cucumber, crème fraiche, Exmoor caviar	14
Rabbit & foie gras terrine, lovage, pickled carrots, medita, candied hazelnut	14

MAINS

Battered haddock, triple cooked chips, crushed peas, tartar sauce	24
Skate, orecchiette, semi dried tomato, Fowey mussels, basil pesto butter sauce	28
Free range chicken breast, wild garlic kiev, Wye Valley asparagus, hen of the woods	28
Sweet & sour chicory tart, black garlic, pickled walnuts, Brighton blue cheese	21
Dexter brisket and Guinness pie, mash, roasted onion	24
Loin of fallow deer, pithivier, red cabbage, pickled pear, Huntsman sauce	32
'Ham, egg & chips', caramelised pineapple, wholegrain mustard jus	26

FROM THE CHARCOAL GRILL

34 day dry aged Rib-eye	38
20 day dry aged Fillet	42

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

FOR TWO TO SHARE

28 day aged Aberdeen Angus Cote de boeuf	100
Sharing steak served with beef dripping toast, triple cooked chips & peppercorn sauce	

SIDES

Triple cooked chips	7
Lamb fat mash, crispy onions, lamb jus	6
Charred leeks, salsa verde, shallots	6
Heritage carrots, tamarind and cashew nut	6
Roasted garlic hispi cabbage, Caesar emulsion, crispy 'seaweed'	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.

