

# THE VICTORIA

O X S H O T T

## SNACKS

Sourdough bread, cultured butter	6
Devils on horseback	5
Battered oysters, seaweed mayonnaise 3/6/9	10/19/27
Handpicked radishes, gentleman's relish	4

## STARTERS

Chilled Nutbourne nursery tomato soup, Cornish lobster, basil	17
Smoked stream trout blini, caviar, pickled lemon	15
Mushroom parfait, sweet & sour onions, brioche	16
Beetroot, goats cheese mousse, walnut, dill	12
Pickled mackerel, cucumber, dill, horseradish	14
Violet artichoke, Berkswell, pickled grape, sorrel	12

## MAINS

Fish & chips, crushed peas, tartar sauce	26
Wild halibut, costata courgettes, basil, nori	38
Hereford beef sirloin, king oyster mushroom, beef fat roasted onions, chips, peppercorn sauce	42
Sladesdown farm breast & leg of duck, hay baked carrot, Scottish girolles, apricot	38
Cauliflower steak, torched corn, coriander	18
Slow cooked pork, hispi cabbage, apple, black pudding crumb	36
Surrey Hills Butchers burger, tomato, lettuce, pickles, fries	19

## FOR TWO TO SHARE

Hereford Tomahawk, bone marrow, beef fat onions, chips, red wine sauce	130
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## SIDES

Chips	7
Cornish new potatoes, seaweed butter	6
Broccoli, chilli and anchovy butter	6
Green beans, Myatts farm peach, hazelnuts	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.

