

Victory Bites

SOURDOUGH BREAD 6.50

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

GIANT GREEN OLIVES (vg) 5.00

AVOCADO HUMMUS 6.60

Rose harissa, toasted wholemeal pitta, coriander (vg)

HALLOUMI 8.25

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

PADRÓN PEPPERS 7.50

Harissa dip, smoked Maldon sea salt (vg)

Salads and Bowls

POKE BOWL 14.50

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

SUPERFOOD SALAD 14.00

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

CAESAR SALAD 12.50

Sourdough croutons, parmesan (v)

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

Pizzette

WILD MUSHROOM AND TRUFFLE 12.00

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

MARGHERITA 10.50

Vine tomato sauce, mozzarella, torn basil (v)

CHARRED BROCCOLINI AND ZUCCHINI 11.00

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

ITALIAN SAUSAGE 11.50

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

SUSHI ROLLS

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

SPICY DEVON CRAB 11.50

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

CRISPY DUCK 10.50

Pickled plum, sweet chilli

AVOCADO DRAGON 10.00

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

SHRIMP TEMPURA 10.25

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

SUSHI ROLLS SET 34.00

4 pieces of each Sushi Roll

Sushi Selection

SASHIMI

Raw fish, thinly sliced

YELLOWFIN TUNA 13.00

Soy, mirin & lime sauce

SALMON 13.00

Miso, yuzu, soy, truffle & honey sauce

KINGFISH 13.00

Yuzu ponzu sauce

SASHIMI SET 38.00

4 slices of each Sashimi

VICTORS FULL SUSHI SET 76.00

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 9.75

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

YELLOWFIN TUNA 11.25

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

KINGFISH 11.25

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

SALMON 11.25

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

NIGIRI SET 34.00

4 pieces of each Nigiri

Sides

VICTORS FRIES 5.00 (v)

PARMESAN TRUFFLE FRIES 5.50 (v)

SWEET POTATO FRIES 5.50 (v)

BROCCOLINI 5.50

Garlic, lemon (vg)

GREEN SALAD 5.00

House dressing, pickled radish (vg)

TOMATO SALAD 7.00

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

ASPARAGUS YAKITORI 10.50

Lemon dressing, red amaranth (vg)

Desserts

RASPBERRY BAKED ALASKA 10.00

Vanilla ice cream, raspberry sauce (v)

COCONUT & LEMONGRASS PANNA COTTA 9.25

Roasted pineapple (vg)

CHOCOLATE & PEANUT BUTTER MELTDOWN 10.00

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

AFFOGATO 9.00

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

PISTACHIO CHEESECAKE 9.50

Toasted pistachios, butterscotch sauce (v)

CARAMEL BANANA CAKE 9.00

Orange butterscotch, vegan salted caramel ice cream (vg)

VICTORS ICE CREAMS 7.50

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. 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

Small Plates

TUNA TARTARE 14.00

Soy marinated egg yolk, chicory, pickled red onion

CHICKEN SKEWERS 10.00

Sweet soy and sesame dressing

POPCORN CHICKEN 10.00

Salt and pepper, chipotle mayonnaise

SHRIMP TEMPURA 12.50

Soy, yuzu, coriander

CRAB & YUZU TACOS 14.75

Handpicked Devon crab, wasabi mayonnaise, avocado

PANKO SQUID 10.50

Nori salt, BBQ Japanese mayonnaise, lime

LIL' BEEF BURGERS 12.50

Monterey Jack, pickles, burger sauce

BEEF TATAKI 14.00

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

Large Plates

GRILLED TIGER PRAWNS 30.00

Gochujang mayonnaise, ponzu sesame dressing, salted fries

MISO & HARISSA ROASTED VEGETABLES 16.50

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

TERIYAKI SALMON 24.00

Chargrilled broccolini, wasabi arugula salad

MOVING MOUNTAINS® VEGAN BURGER 17.50

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

COCONUT CRUSTED COD LOIN 24.00

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

WILD GARLIC ROAST CHICKEN 20.50

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

TOMAHAWK RIB EYE 1KG for two 76.00

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

Steaks

FILLET OF BEEF 225G 35.00

28-day grass fed & hand cut British beef

RIB EYE 250G 26.00

28-day grass fed & hand cut British beef