

STARTERS

POPCORN CHICKEN

Salt and pepper, chipotle mayonnaise

CRISPY PANKO SQUID

Nori salt, BBQ Japanese mayonnaise, lime

MUSHROOM CROQUETTES

Parmesan, white truffle mayonnaise (v)

SHRIMP TEMPURA SUSHI ROLL

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

AVOCADO HUMMUS

Rose harissa, toasted wholemeal pitta, coriander (vg)

MAIN course

HOT HONEY CHICKEN BURGER

Buttermilk chicken, ranch dressing, hot honey, pickles, potato bun, fries

Add bacon 2.50

7OZ FLAT IRON STEAK

Fries, peppercorn sauce

'THE VICTORS WAY' BURGER

Cheese, pickles, crispy onions, potato bun, fries

Add bacon 2.50

TERIYAKI SALMON

Chargrilled broccolini, wasabi arugula salad 3.00 supplement

CAESAR SALAD

Focaccia croutons, parmesan (v)

Add bacon 2.50 Add chicken 4.75

THOUSAND LAYER POTATOES

Tempura baby leeks, radish, pomegranate, spring onion & coriander salad with chimichurri & chipotle mayonnaise (v)

ADD A LITTLE SOMETHING EXTRA

VICTORS FRIES (v) 5.35

Upgrade with Parmesan & truffle oil 1.00

HOUSE CAESAR 6.00

Baby gem, focaccia croutons, parmesan (v)

BROCCOLINI 5.85

Shallots, garlic, lemon (vg)

SWEET POTATO FRIES (v) 5.75

Upgrade with Parmesan & truffle oil 1.00

TEMPURA GREEN BEANS 7.75

Sesame, soy, chilli dip (vg)

CRISPY SKILLET POTATOES 6.50

Garlic cream, cheese, breadcrumbs, chives (v)

TRUFFLE MAC & CHEESE 8.00

Panko crumb (v)

GREEN SIDE SALAD 5.35

House dressing, pickled radish (vg)

DESSERTS

Freshly made on site, every day

HOUSE COOKIE & ICE CREAM

Caramelised white chocolate, hazelnut praline sauce, vanilla ice cream (v)

BISCOFF STICKY TOFFEE PUDDING

Salted toffee sauce, salted caramel ice cream (vg)

CLEMENTINE CHEESECAKE

Winter berry coulis (v)

VICTORS ICE CREAMS

Choose from: Vanilla, strawberry, chocolate, vegan salted caramel or raspberry sorbet

VICTORS

RESTAURANT WEEK

JANUARY 2025

2 COURSES *£20 per person*

3 COURSES *£25 per person*

Allergens and Intolerances: All of our dishes are prepared in kitchens where allergens are present and where fresh food is prepared. We use ingredients containing Gluten (Wheat, Barley, Oats) Eggs, Milk, Soy, Celery, Sulphites, Nuts, Peanuts, Fish, Molluscs, Crustacea, Mustard, and Sesame. Please note that not all ingredients are listed in our menu descriptions. We take all reasonable precautions when handling allergens, however, due to the possible risk of cross contamination, we are unable to guarantee the total absence of all traces of allergens in all dishes.

Our vegan friendly dishes (vg) are made to vegan recipes with non-animal ingredients but may not be suitable for those with milk or egg allergies. If you have particular dietary requirements or intolerances to allergens, we ask that you speak to a member of our team before ordering.

We are happy to prepare dishes with non-gluten-containing ingredients upon request but may not always be able to substitute all elements of a dish.

Whilst we take every care to remove them, Fish & Shellfish may contain small bones or pieces of shell.

All weights stated are approximate, pre-cooked quantities. Chicken & Steaks from Halal certified suppliers are available on request.