EXPERIENCE set menu

NIBBLES

GIANT GREEN OLIVES V

AVOCADO HUMMUS

Rose Harissa, Toasted Wholemeal Pitta, Coriander VG

4.00 per person

STARTERS

BEEF TATAKI Soy & White Truffle Dressing, Pickled Radish, Crispy Shallot, Arugula

CRISPY TUNA Tuna Tartare, Crispy Rice, Sriracha Mayonnaise, Soy & Teriyaki Dip

> **CRISPY DUCK SUSHI** Pickled Plum, Sweet Chilli

SHRIMP TEMPURA Soy, Yuzu, Coriander

ROAST SWEET POTATO SUSHI Roast Sweet Potato, Cucumber, Crispy Onions, Pickled Chilli, Wasabi Mayonnaise VG

MAIN course

RIBEYE STEAK 250G Upgrade To Fillet Steak 200g For 10.00

YUZU LEMON CHICKEN Grilled Half Chicken, Radish & Carrot Salad

GRILLED SEA BASS & BROWN SHRIMP

Sea Bass Fillets, Brown Shrimp Butter, Roasted Tomatoes, Lime

LOBSTER MAC & CHEESE Macaroni Cheese, Lobster, Prawns, Lobster Bisque

THOUSAND LAYER POTATOES

Tempura Baby Leeks, Radish, Pomegranate, Spring Onion & Coriander Salad, Chimichurri, Chipotle Mayonnaise VG

Served with fries, broccolini & Caesar salad for the table

DESSERTS

Freshly made on site, every day

MILK CHOCOLATE CARAMEL DELICE

Peanut Butter & Chocolate Ice Cream, Peanut Praline V

CLEMENTINE CHEESECAKE

Winter Berry Coulis V

BISCOFF STICKY TOFFEE PUDDING

Salted Toffee Sauce, Salted Caramel Ice Cream Vg

VICTORS ICE CREAMS

Vanilla, Strawberry, Chocolate, Vegan Salted Caramel, Vegan Peanut Butter & Chocolate or Raspberry Sorbet

A discretionary service charge will be applied to all tables. Full allergen information can be found on the reverse of this menu.

VICTORS

Experience GROUP SET MENU

(PRE ORDER DISHES FOR 8 OR MORE INDIVIDUAL GUESTS 72 HOURS IN ADVANCE) Guests to choose one option per course

2 COURSES £40 per person

3 COURSES £50 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.