



course one

CRISPY DUCK SUSHI ROLL

Pickled plum, sweet chilli

AVOCADO DRAGON SUSHI ROLL

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

YELLOWFIN TUNA NIGIRI

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

course two

PANKO SQUID

Nori salt, BBQ Japanese mayonnaise, lime

CHICKEN SKEWERS

Sweet soy and sesame dressing

MUSHROOM CROQUETTES

Parmesan, white truffle mayonnaise (v)

PANKO SMOKED TOFU

Coriander & lime vegan mayonnaise, soy sesame dressing (vg)

course three

WILD GARLIC ROAST CHICKEN

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

'THE VICTORS WAY' BURGER

Chuck & short rib patty, Monterey Jack, burger sauce, pickles, toasted brioche bun, salted fries

TERIYAKI SALMON

Wasabi arugula, herb salad

MISO & HARISSA ROASTED VEGETABLES

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

CHARGRILLED RIB EYE 250G

Black Angus, peppercorn sauce, watercress (*Supplement £7*)

Served with a selection of side dishes for the table to share:

Victor fries, broccolini & green salad

course four

COCONUT & LEMONGRASS PANNA COTTA

Roasted pineapple (vg)

CARAMEL BANANA CAKE

Orange butterscotch, vegan salted caramel ice cream (vg)

CHOCOLATE & PEANUT BUTTER MELTDOWN

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



Celebrate Graduation
with
VICTORS

(Pre-order dishes for 8 or more individual guests 72 hours in advance)

Guests to choose one option per course

2 Courses £28

3 Courses £36

4 Courses £43

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 and our policies are available at www.victors.co.uk/allergens-guide.

A discretionary service charge will be added to all tables. (v) vegetarian (vg) vegan.