

BREAKFAST FOR TWO

#TheVictorsWay

Choose any breakfast dish each plus:

A bottle of Prosecco to share £29.50 per person 3 Breakfast cocktails each £37 per person 3 mocktails each £32 per person A bottle of Veuve Clicquot to share £54 per person



FRESHLY BAKED PASTRIES 3.75

Choose from: Pain au chocolat, croissant, pain aux raisins or Danish pastry (v)

TOASTED GRANOLA 8.75

Natural yoghurt, honey, raspberries, blueberries, strawberries, caramelised banana (v)

PANCAKE STACK 11.00

Choose from: Chocolate sauce and $\,$ crème fraîche (v) / Crispy bacon / Blueberries (v) $\,$ All with maple syrup

ENGLISH BREAKFAST 12.50

Bacon, sausage, eggs, baked beans, black pudding, tomato, toasted sourdough

AMERICAN BREAKFAST 12.50

Bacon, sausage, eggs, buttermilk pancakes

VEGAN BREAKFAST 12.00

Vegan sausage, roasted mushrooms, tomato, baked beans, avocado, toasted sourdough (vg)

AVOCADO ON TOASTED SOURDOUGH 10.00

Chilli flakes, feta crumb, poached eggs (v)

EGGS BENEDICT 11.00

Smoked streaky bacon, poached eggs, buttered English muffin, hollandaise sauce

EGGS FLORENTINE 11.00

Buttered spinach, poached eggs, buttered English muffin, hollandaise sauce, fresh dill, capers (v)

EGGS ROYALE 14.00

Smoked salmon, poached eggs, buttered English muffin, hollandaise sauce, fresh dill, capers

Extrag

SAUSAGE 4.00

SMOKED SALMON 4.00

BACON 4.00

TOASTED SOURDOUGH (v) 2.00

AVOCADO (vg) 4.00

EGGS OF YOUR CHOICE (v) 4.00

Cocktoils

BREAKFAST MARTINI 9.75

Tanqueray Flor de Sevilla gin, Grand Marnier, sugar syrup, lemon juice, marmalade

BLOODY MARY 10.00

Ketel One Citroen vodka, chilli jam, lemon juice, Big Tom Mary mix, celery bitters, house spices

MORNING PORNSTAR 7.50

Passion fruit purée, lime juice, Monin vanilla syrup, pineapple juice, Codorníu Zero (0.5% ABV)

MARMALADE MIMOSA 9.75

Frank Coopers marmalade, Grand Marnier, pink grapefruit juice, prosecco

ESPRESSO VANILLATINI 10.50

Ketel One vodka, Kahlúa, vanilla syrup, coffee

VICTORS

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. Due to the possible 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 speak to a member our team before ordering. 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. We have Chicken & Steaks from Halal certified suppliers available on request. We are happy to prepare dishes with non-gluten-containing ingredients upon request but may not always be able to substitute all elements of sish. Full information on menu allergens is available at www.victors.co.uk/allergens-guide A discretionary service charge of will be applied to all tables.

(v) vegetarian (vg) vegan