



Sushi Selection

SUSHI ROLLS

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

SPICY DEVON CRAB 12.50

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

CRISPY DUCK 11.50

Pickled plum, sweet chilli

SHRIMP TEMPURA 11.00

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

AVOCADO DRAGON 10.50

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

SASHIMI

Raw fish, thinly sliced

YELLOWFIN TUNA 13.50

Soy, mirin & lime sauce

SALMON 13.50

Miso, yuzu, soy, truffle & honey sauce

VICTORS SUSHI SET

HALF 40.00 FULL 80.00

A show stopper served #TheVictorsWay.

Enjoy a selection of our finest Sushi Rolls and Sashimi

Steak

FILLET OF BEEF 225G 36.00

28-day aged, grass fed & hand cut British beef, half roasted garlic

RIB EYE 250G 27.00

28-day aged, grass fed & hand cut British beef, half roasted garlic

TOMAHAWK RIB EYE 1KG for two 80.00

28-day Himalayan salt-aged beef, grilled on the bone, your choice of two sauces and two sides

SURF & TURF

Add a grilled half lobster to your steak

25.00

SAUCES 3.15 each

Choose from: Béarnaise / Peppercorn / Wild garlic butter / White truffle, porcini and pancetta jus

Victory Bites

SOURDOUGH BREAD 6.75

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

VICTORS NUT BLEND (vg) 4.75

GIANT GREEN OLIVES (vg) 5.50

AVOCADO HUMMUS 6.75

Rose harissa, toasted wholemeal pitta, coriander (vg)

PADRÓN PEPPERS 7.75

Harissa dip, smoked Maldon sea salt (vg)

Salads & Bowls

CRISPY DUCK 18.50

Cashews, watermelon, hoisin

POKE BOWL 15.00

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

SUPERFOOD SALAD 14.50

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

CAESAR SALAD 13.00

Focaccia croutons, parmesan (v)

Add to any: Salmon poke 4.75, chicken 4.75, yellowfin tuna poke 4.75 or smoked tofu (vg) 3.75

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 of 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 a dish. Full information on menu allergens is available at www.victors.co.uk/allergens-guide
A discretionary service charge of 10% will be applied to all tables.

(v) vegetarian (vg) vegan

Small Plates

LOBSTER ROLLS 18.00

Two lobster, prawn, avocado, apple rolls

POPCORN CHICKEN 10.50

Salt and pepper, chipotle mayonnaise

SEARED SCALLOPS 16.25

Pancetta jam, herb salad

HALLOUMI 9.50

Greek yoghurt, pomegranate molasses, coriander (v)

PANKO SQUID 11.00

Nori salt, BBQ Japanese mayonnaise, lime

CRAB & YUZU TACOS 15.50

Handpicked Devon crab, wasabi mayonnaise, avocado

LIL' BEEF BURGERS 13.00

Cheese, pickles, crispy onions, brioche slider
Add bacon £1.50

CHICKEN SKEWERS 10.50

Sweet soy and sesame dressing

SHRIMP TEMPURA 13.00

Soy, yuzu, coriander

MUSHROOM CROQUETTES 11.00

Parmesan, white truffle mayonnaise (v)

CRISPY TUNA 12.75

Tuna tartare, crispy rice, sriracha mayo, soy & teriyaki dip

BEEF TATAKI 14.50

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

TEMPURA GREEN BEANS 7.75

Sesame, soy, chilli dip (vg)

PANKO SMOKED TOFU 9.75

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

Large Plates

LOBSTER MAC & CHEESE 28.00

Macaroni cheese, lobster, prawns, lobster bisque

MISO BLACKENED COD 28.00

Pickled shimiji mushrooms, crispy kale, pickled ginger

'THE VICTORS WAY' BURGER 18.00

Cheese, pickles, crispy onions, potato bun, fries
Add bacon £2.50

TERIYAKI SALMON 25.00

Chargrilled broccolini, wasabi arugula salad

MISO & HARISSA ROASTED VEGETABLES 17.00

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

MOVING MOUNTAINS® VEGAN BURGER 18.00

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

Sides

VICTORS FRIES (v) 5.25

GREEN SALAD 5.25

House dressing, pickled radish (vg)

BROCCOLINI 5.75

Shallots, garlic, lemon (vg)

PARMESAN TRUFFLE FRIES (v) 5.75

SWEET POTATO MASH 6.00

Cashew nuts, crispy kale (vg)

TEMPURA GREEN BEANS 7.75

Sesame, soy, chilli dip (vg)

SWEET POTATO FRIES (v) 5.75

TRUFFLE MAC & CHEESE 8.00

Panko crumb (v)

PAK CHOI 5.75

Seasame, soy, chilli (vg)

Desserts

S'MORES FONDUE TO SHARE 18.00

Melted chocolate, toasted marshmallows, amaretti biscuits, salted pretzels, strawberries, raspberries

RASPBERRY BAKED ALASKA 10.50

Vanilla ice cream, raspberry sauce (v)

STEM GINGER PANNA COTTA 9.50

Macerated plums (vg)

CHOCOLATE & PEANUT BUTTER MELTDOWN 10.50

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

AFFOGATO 9.25

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

PISTACHIO CHEESECAKE 9.75

Toasted pistachios, butterscotch sauce (v)

CARAMEL BANANA CAKE 9.25

Orange butterscotch, vegan salted caramel ice cream (vg)

VICTORS ICE CREAMS 7.75

Choose from: Vanilla, strawberry, chocolate, vegan salted caramel or raspberry sorbet. Served with a brand snap (v)



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