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.



WELCOME to VICTORS

VICTORS bites

WARM SOURDOUGH BREAD 6.85 Whipped butter flight: Salted / Sriracha / Wild garlic (v)

GIANT GREEN OLIVES (vg) 5.70

VICTORS HOUSE POPCORN 2.95 Sweet, salty & spicy (vg)

AVOCADO HUMMUS 6.85 Rose harissa, toasted wholemeal pitta, coriander (vg)

PADRÓN PEPPERS 7.85 Harissa dip, smoked Maldon sea salt (vg)

SUSHI rolls

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

SHRIMP TEMPURA 11.50 Cucumber, parmesan, watercress, pickled red onion, Japanese mayonnaise

CRISPY DUCK 11.75 Pickled plum, sweet chilli

SPICY DEVON CRAB 12.75 Handpicked crab, wasabi mayonnaise, pickled cucumber, shichimi togarashi, sriracha dressing, black sesame

ROAST SWEET POTATO 10.50 Roast sweet potato, cucumber, crispy onions, pickled chilli, wasabi mayonnaise (vg)

SUSHI sets

Enjoy a selection of our finest Sushi Rolls and Crispy Tuna

A show stopper served #TheVictorsWay

HALF SET 44.00 Perfect for 2 to share

FULL SET 80.00 Perfect for 4 to share

SMALL plates

LIL' BEEF BURGERS 13.25 Cheese, pickles, crispy onions, brioche sliders Add bacon 1.50

CRISPY PANKO SQUID 11.25 Nori salt, BBQ Japanese mayonnaise, lime

POPCORN CHICKEN 10.75 Salt and pepper, chipotle mayonnaise

LOBSTER ROLLS 18.00 Two lobster, prawn, avocado & apple brioche rolls

BEEF TATAKI 14.75 Carpaccio beef fillet, soy & white truffle dressing, pickled radish, crispy shallot, wasabi arugula

FRIED HALLOUMI 9.75 Greek yoghurt, pomegranate molasses, coriander (v)

SHRIMP TEMPURA 13.25 Soy, yuzu, coriander

CRISPY TUNA 13.00 Tuna tartare, crispy rice, sriracha mayo, soy & teriyaki dip

CRAB & YUZU TACOS 16.00 Handpicked Devon crab, wasabi mayonnaise, avocado

MUSHROOM CROQUETTES 11.00 Parmesan, white truffle mayonnaise (v)

SEARED SCALLOPS 16.50 Pancetta jam, herb salad

TEMPURA GREEN BEANS 7.75 Sesame, soy, chilli dip (vg)

LARGE *plates*

YUZU LEMON CHICKEN 24.00 Grilled half chicken, radish & carrot salad

GRILLED SEA BASS & BROWN SHRIMP 26.00 Sea bass fillets, brown shrimp butter, roast tomatoes, lime

'THE VICTORS WAY' BURGER 18.50 Cheese, pickles, crispy onions, potato bun, fries *Add bacon 2.50*

LOBSTER MAC & CHEESE 29.00 Macaroni cheese, lobster, prawns, lobster bisque

CRISPY DUCK SALAD 18.50 Cashews, watermelon, hoisin

ROPE GROWN MUSSELS 19.00 Choose either Victors wild garlic butter or sriracha butter sauce on toasted sourdough

HOT HONEY CHICKEN BURGER 17.50 Buttermilk chicken, ranch dressing, hot honey, pickles, potato bun, fries. Add bacon 2.50

TERIYAKI SALMON 25.00 Chargrilled broccolini, wasabi arugula salad

THOUSAND LAYER POTATOES 17.00 Tempura baby leeks, radish, orange, spring onion & coriander salad with chimichurri & chipotle mayonnaise (v)

MOVING MOUNTAINS® VEGAN BURGER 18.00 Applewood vegan smoked cheese, vegan mayonnaise, salad, house bun, fries (vg)

STEAKS

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

FILLET 200G 35.00

RIBEYE 250G 27.00

TOMAHAWK RIB EYE 1KG for two 42.50 P/P 28-day Himalayan salt-aged beef, grilled on the bone. Served with fries plus one side & two sauces

UPGRADE TO SURF & TURF + 27.00 Add a grilled half lobster to your steak

SAUCES 3.25 each Choose from: Béarnaise / Peppercorn / Wild garlic butter / Chimichurri

SIDES

VICTORS FRIES (v) 5.35 Upgrade with Parmesan & truffle oil 1.00 SWEET POTATO FRIES (v) 5.75 Upgrade with Parmesan & truffle oil 1.00 **CRISPY SKILLET POTATOES 6.50** Garlic cream, cheese, breadcrumbs, chives (v) HOUSE CAESAR 6.00 / 13.00 Baby gem, focaccia croutons, parmesan (v) **CUCUMBER & WATERMELON SALAD 5.85** Cashews, lime dressing (vg) **TRUFFLE MAC & CHEESE 8.00** Panko crumb (v) **BROCCOLINI 5.85** Shallots, garlic, lemon (vg) **TEMPURA GREEN BEANS 7.75** Sesame, soy, chilli dip (vg) **GREEN SIDE SALAD 5.35** House dressing, pickled radish (vg)

DESSERTS

Freshly made on site, every day

HOUSE COOKIE & ICE CREAM 8.50 Caramelised white chocolate, hazelnut praline sauce, vanilla ice cream (v)

KEY LIME PIE 8.50 Chantilly cream, fresh lime (v)

SALTED CARAMEL RO-LO 8.50 Salted caramel filled chocolate crémeux (v)

BAKED NEW YORK CHEESECAKE 8.50 Fresh strawberries, strawberry coulis (v)

RASPBERRY BAKED ALASKA 9.50 Vanilla ice cream, raspberry sauce (v) BISCOFF STICKY TOFFEE PUDDING 8.50 Salted toffee sauce, salted caramel ice cream (vg)

VICTORS ICE CREAMS 7.75 Choose from: Vanilla, strawberry, chocolate, vegan salted caramel or raspberry sorbet