STARTERS

POPCORN CHICKEN

Salt and pepper, chipotle mayonnaise

FRIED HALLOUMI

Greek yoghurt, pomegranate molasses, coriander (v)

CRISPY PANKO SQUID

Nori salt, BBQ Japanese mayonnaise, lime

MUSHROOM CROQUETTES

Parmesan, white truffle mayonnaise (v)

ROAST SWEET POTATO SUSHI

Roast sweet potato, cucumber, crispy onions, pickled chilli, wasabi mayonnaise (vg)

MAIN course

'THE VICTORS WAY' BURGER

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

80Z FLAT IRON STEAK

Fries, peppercorn sauce
Upgrade to 250g Ribeye 7.00 supplement

ROPE GROWN MUSSELS

Choose either Victors wild garlic butter or sriracha butter sauce on toasted sourdough

HOT HONEY CHICKEN BURGER

Buttermilk chicken, ranch dressing, hot honey, pickles, potato bun, fries Add bacon 2.50

TERIYAKI SALMON 4.00 supplement

Chargrilled broccolini, wasabi arugula salad

THOUSAND LAYER POTATOES

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

ADD A LITTLE SOMETHING EXTRA

VICTORS FRIES (v) 5.35

Upgrade with Parmesan & truffle oil 1.00

HOUSE CAESAR 6.00 / 13.00

Baby gem, focaccia croutons, parmesan (v)

BROCCOLINI 5.85

Shallots, garlic, lemon (vg)

SWEET POTATO FRIES (v) 5.75

Upgrade with Parmesan & truffle oil 1.00

CUCUMBER & WATERMELON SALAD 5.85

Cashews, lime dressing (vg)

TEMPURA GREEN BEANS 7.75

Sesame, soy, chilli dip (vg)

CRISPY SKILLET POTATOES 6.50

Garlic cream, cheese, breadcrumbs, chives (v)

TRUFFLE MAC & CHEESE 8.00

Panko crumb (v)

GREEN SIDE SALAD 5.35

House dressing, pickled radish (vg)

DESSERTS

Freshly made on site, every day

HOUSE COOKIE & ICE CREAM

Caramelised white chocolate, hazelnut praline sauce, vanilla ice cream (v)

KEY LIME PIE

Chantilly cream, fresh lime (v)

BISCOFF STICKY TOFFEE PUDDING

Salted toffee sauce, salted caramel ice cream (vg)

VICTORS ICE CREAMS

Choose from: Vanilla, strawberry, chocolate, vegan salted caramel or raspberry sorbet

VICTORS

SET MENU

AVAILABLE MONDAY TO FRIDAY FROM 4:30PM TO 6:30PM

Guests to choose one option per course

2 COURSES £23.95 per person

3 COURSES £29.95 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.