

Choose two small plates and one side per person:

PLATES

CRISPY DUCK SUSHI

Pickled Plum, Sweet Chilli

AVOCADO HUMMUS

Rose Harissa, Toasted Wholemeal Pitta, Coriander **VG**

LIL' BEEF BURGERS

Cheese, Pickles, Crispy Onions, Brioche Sliders

MUSHROOM CROQUETTES

Parmesan, White Truffle Mayonnaise **V**

TOFU & ASPARAGUS SUSHI ROLL

Miso & Harissa Smoked Tofu, Asparagus, Roast Pepper, Sriracha Mayonnaise, Coriander Soy Mayonnaise **VG**

POPCORN CHICKEN

Salt & Pepper, Chipotle Mayonnaise

CRISPY PANKO SQUID

Nori Salt, BBQ Japanese Mayonnaise, Lime

EDAMAME PODS

Soy, Sesame, Ginger Chilli Dressing & Smoked Chilli Salt **VG**

PRAWN COCKTAIL GEM WRAPS

Marie Rose Sauce, Pickled Chilli, Smoked Paprika Salt

HOUSE CAESAR

Baby Gem, Focaccia Croutons, Parmesan **V**

SIDES

VICTORS FRIES **VG**

PARMESAN TRUFFLE FRIES **V**

SWEET POTATO FRIES **VG**

BROCCOLINI

Shallots, Garlic, Lemon **VG**

GREEN SIDE SALAD

House Dressing, Pickled Radish **VG**

TATOR TOTS

Aioli Garlic Dip, Parmesan **V**

DRINKS

90 mins of unlimited drinks including:

PROSECCO

ROSE PROSECCO

HOUSE WINE *white, red, rose*

BOTTLED BEER

HOUSE SPIRITS *gin, vodka, rum*

COCKTAIL UPGRADE

Upgrade to our Signature Victors Spritzers for £7.50 per person:

APEROL SPRITZ

Aperol, Prosecco, Soda

WATERMELON CAIPIROSKA

Chase vodka, watermelon, lime juice, Monin watermelon syrup

RASPBERRY BERET

Cîroc red berry vodka, Mouse Kingdom dark berries liqueur, lemon juice, Monin vanilla syrup, cranberry juice, apple juice, prosecco

PORNSTAR MARTINI

Chase vodka, passion fruit purée, fresh pineapple juice, lime juice, Monin vanilla syrup, prosecco

365 DAYS OF SUMMER

Tanqueray gin, Briottet lychee liqueur, Briottet rhubarb liqueur, elderflower cordial, lemon juice, apple juice

CANDY SHOP MARG

Casamigos Blanco tequila, pineapple liqueur, coconut & pineapple syrup, lime sherbet syrup



BOTTOMLESS BRUNCH *at* VICTORS

2 SMALL PLATES & 1 SIDE PLUS 90 MINUTES OF BOTTOMLESS DRINKS

£45 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.