

Choose two small plates and one side per person:

PLATES

AVOCADO HUMMUS

Rose harissa, toasted wholemeal pitta, coriander **VG**

FRIED HALLOUMI

Greek yoghurt, pomegranate molasses, coriander **V**

LIL' BEEF BURGERS

Cheese, pickles, crispy onions, brioche sliders

Add bacon 1.50

MUSHROOM CROQUETTES

Parmesan, white truffle mayonnaise **V**

POPCORN CHICKEN

Salt and pepper, chipotle mayonnaise

CRISPY PANKO SQUID

Nori salt, BBQ Japanese mayonnaise, lime

SHRIMP TEMPURA

Soy, yuzu, coriander

TEMPURA GREEN BEANS

Sesame, soy, chilli dip **VG**

HOUSE CAESAR

Baby gem, focaccia croutons, parmesan **V**

SIDES

VICTORS FRIES **V**

Upgrade with parmesan & truffle oil 1.00

SWEET POTATO FRIES **V**

Upgrade with parmesan & truffle oil 1.00

BROCCOLINI

Shallots, Garlic, Lemon **VG**

GREEN SIDE SALAD

House Dressing, Pickled Radish **VG**

DRINKS

90 mins of unlimited drinks including:

PROSECCO

APEROL SPRITZ

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:

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

A discretionary service charge will be applied to all tables. Full allergen information can be found on the reverse of this menu.



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.

