

GRADUATION *menu*

STARTERS

POPCORN CHICKEN

Salt and pepper, chipotle mayonnaise

CRISPY PANKO SQUID

Nori salt, BBQ Japanese mayonnaise, lime

MUSHROOM CROQUETTES

Parmesan, white truffle mayonnaise V

FRIED HALLOUMI

Greek yoghurt, pomegranate molasses, coriander V

TOFU & ASPARAGUS TEMPURA SUSHI ROLL

Miso & harissa marinated smoked tofu, grilled asparagus & roast pepper, vegan sriracha mayonnaise, vegan coriander soy mayonnaise

MAIN *course*

8OZ FLAT IRON STEAK

Peppercorn sauce

Upgrade to 250g Ribeye 7.00 supplement

MOJO CHICKEN

Grilled boneless half chicken, smoky chilli & lime, pickled vegetable slaw

'THE VICTORS WAY' BURGER

Cheese, pickles, crispy onions, potato bun, fries

Add bacon 2.50

HOT HONEY CHICKEN BURGER

Buttermilk chicken, ranch dressing, hot honey, pickles, potato bun, fries

Add bacon 2.50

TERIYAKI SALMON

Chargrilled broccolini, wasabi arugula salad

MAFALDINI PRIMAVERA

Ruffled ribbon pasta, asparagus, courgette, cherry tomatoes, lemon, herbs, feta-style vegan cheese VG

Served with a selection of sides for the table to share

DESSERTS

Freshly made on site, every day

HOUSE COOKIE & ICE CREAM

Caramelised white chocolate, hazelnut praline sauce, vanilla ice cream V

BAKED NEW YORK CHEESECAKE

Fresh strawberries, strawberry coulis 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

CON-GRAD-ULATIONS!

from

VICTORS

RESTAURANT & BAR

Graduates, enjoy a glass of champagne on us!

3 courses for £44 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.