

## STARTERS

### POPCORN CHICKEN

Salt and pepper, chipotle mayonnaise

### CRISPY DUCK SUSHI ROLL

Cucumber, parmesan, watercress, pickled red onion, Japanese mayonnaise (3.00 supplement)

### CRISPY PANKO SQUID

Nori salt, BBQ Japanese mayonnaise, lime

### PRAWN COCKTAIL GEM WRAPS

Marie Rose sauce, pickled chilli, smoked paprika salt

### FRIED HALLOUMI

Greek yoghurt, pomegranate molasses, coriander V

### AVOCADO HUMMUS

Rose harissa, toasted wholemeal pitta, coriander VG

## MAIN course

### HOT HONEY CHICKEN BURGER

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

Add bacon 2.75

### FLAT IRON STEAK

Fries, peppercorn sauce (5.00 supplement)

### 'THE VICTORS WAY' BURGER

Cheese, pickles, crispy onions, potato bun, fries

Add bacon 2.75

### GRILLED SEA BASS & BROWN SHRIMP

Sea bass fillet, brown shrimp butter, roasted tomatoes, lime

(add extra sea bass fillet + 5.00)

### CAESAR SALAD

Focaccia croutons, parmesan V

Add bacon 2.75 Add chicken 5.00

### MAFALDINI PRIMAVERA

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

## ADD A LITTLE SOMETHING EXTRA

VICTORS FRIES V 5.50

PARMESAN TRUFFLE FRIES V 6.50

SWEET POTATO FRIES VG 6.00

TATER TOTS 6.25

Crispy mini croquettes, aioli garlic dip, parmesan V

TEMPURA GREEN BEANS 6.75

Sesame, soy, chilli dip VG

MAC & CHEESE 7.00

Panko crumb V

TRUFFLE MAC & CHEESE 8.25

Panko crumb V

HOUSE CAESAR 6.00

Baby gem, focaccia croutons, parmesan V

BROCCOLINI 6.00

Shallots, garlic, lemon VG

GREEN SIDE SALAD 5.50

House dressing, pickled radish VG

## DESSERTS

### HOUSE COOKIE & ICE CREAM

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

### NEW YORK CHEESECAKE

Vanilla cheesecake, strawberry sauce, strawberries 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

## VICTORS SET MENU

**2 COURSES** *£20 per person*

**3 COURSES** *£25 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 from Halal certified suppliers are available on request.