



# VICTORS

## Making Spirits Bright

### *festive* **LUNCH**

*two courses* **29.00**

*three courses* **35.00**

### *festive* **COCKTAILS**

*cocktail upgrade* **+ 7.00**

#### **ESPRESSO MARTINI**

Chase vodka, Mouse Kingdom coffee liqueur, Monin vanilla syrup, fresh espresso

#### **ST. NICK SPRITZ**

Haku vodka, St Germain elderflower liqueur, Mouse Kingdom Quad Sec, Monin blood orange syrup, lime juice, orange bitters, soda, prosecco

#### **GINGERBREAD MARTINI**

Chase vodka, Mouse Kingdom coffee liqueur, Baileys, Monin gingerbread syrup, mascarpone

#### **MISTLETOE MARGARITA**

Casamigos blanco tequila, Mouse Kingdom Quad Sec, Monin winter spice syrup, lime juice, cranberry juice

*shot upgrade* **+ 4.50**

**BABY GUINNESS OR TEQUILA ROSE**



# *festive* LUNCH



## to START

### POPCORN CHICKEN

Salt and pepper, chipotle mayonnaise

### CELARIAC SOUP

Chestnuts, crispy kale, pesto V

### HAM HOCK TERRINE

Fig chutney, sourdough

### SMOKED SALMON

Lemon & dill crème fraîche, rye bread

### ROASTED TOFU, AVOCADO & PEPPER SUSHI ROLL

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

## for MAIN

*Served with sage roasted seasonal vegetables for the table*

### VICTORS ROAST TURKEY

Roasted vegetables, pickled red cabbage, pigs in blankets, turkey jus

### ‘THE VICTORS WAY’ BURGER

Cheese, pickles, crispy onions, potato bun, fries  
(Add bacon 2.75)

### 8OZ FLAT IRON STEAK

28-day aged, grass fed & hand cut British beef, fries, peppercorn sauce  
(Upgrade to Ribeye 6.00)

### TERIYAKI SALMON

Chargrilled broccolini, wasabi arugula salad

### ROAST CARROT ‘SALAD’

Giant couscous, radicchio, pumpkin seeds, cranberries, orange, crispy breadcrumbs VG

## for DESSERT

### CLEMENTINE CHEESECAKE

Winter berry coulis VG

### HOUSE COOKIE & ICE CREAM

Caramelised white chocolate, hazelnut praline sauce, rum & raisin ice cream V

### FINE APPLE TATIN

Cinnamon custard V

### VICTORS ICE CREAMS

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