



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

CELERIAC 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, avocado & 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