

## DESSERTS

*Freshly Made On Site, Every Day*

### HOUSE COOKIE & ICE CREAM 8.50

Caramelised White Chocolate, Hazelnut Praline Sauce, Vanilla Ice Cream **V**

### VICTORS CHOCA-GLORY SUNDAE 8.50

Chocolate Ice Cream, Vanilla Ice Cream, Salted Caramel Ice Cream, Coffee Crème, Caramel, Chocolate Brownie, Hazelnuts, Hot Dark Chocolate Sauce **V**

### PEANUT BUTTER MELTDOWN 9.75

Chocolate Sponge, Peanut Butter Cookie Dough, Caramel, Chocolate Sauce, Vanilla Ice Cream **V**

### NEW YORK CHEESECAKE 9.50

Vanilla Cheesecake, Strawberry Sauce, Strawberries **VG**

### RASPBERRY BAKED ALASKA 9.75

Vanilla Ice Cream, Raspberry Sauce **V**

### BISCOFF STICKY TOFFEE PUDDING 9.50

Salted Toffee Sauce, Salted Caramel Ice Cream **VG**

### VICTORS ICE CREAMS 7.75

Vanilla, Strawberry, Chocolate, Vegan Salted Caramel, or Raspberry Sorbet

## DESSERT Cocktails

### VANILLA LATTE MARTINI 12.25

Chase Vodka, Mouse Kingdom Coffee Liqueur, Monin Vanilla Syrup, Chocolate Bitters, Mascarpone, Fresh Espresso

### LEMON CHEESECAKE MARTINI 12.00

Tanqueray Flor De Sevilla Gin, St-Germain Elderflower Liqueur, Honey, Lemon Juice, Mascarpone  
Switch to alcohol free with Tanqueray Flor De Sevilla 0% - 8.75

## DESSERT Wines

### DOMAINE DE GRANGE NEUVE MONBAZILLAC 5.75 50ml / 48.00 Bottle

Bordeaux, France. Sweet and luscious with a great backbone of fine acidity **VG**

### KARDOS TOKAJI FORDITAS 7.75 50ml / 67.50 Bottle

Tokaj, Hungary. Spectacularly honeyed, rich, exotic and dangerously moreish

## HOT Drinks

ESPRESSO 3.60

CAPPUCCINO 4.50

EARL GREY TEA 3.50

DOUBLE ESPRESSO 4.30

CORTADO 4.20

GREEN TEA 3.50

AMERICANO 4.30

MACCHIATO 4.40

PEPPERMINT TEA 3.70

FLAT WHITE 4.50

MOCHA 4.40

CHAMOMILE TEA 3.50

CAFFÈ LATTE 4.50

HOT CHOCOLATE 4.75

FRUIT TEA 3.50

ENGLISH BREAKFAST TEA 3.60

(v) vegetarian (vg) vegan friendly

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

# VICTORS

**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.