

EXPERIENCE *set menu*

2 COURSES £41 per person

3 COURSES £52 per person

NIBBLES FOR THE TABLE

(+£4 per person)

GORDAL OLIVES VG

HUMMUS & FLATBREAD

Crispy Chickpeas, Harissa VG

STARTERS

(Please choose one)

CRISPY DUCK SUSHI ROLL

Pickled Plum, Sweet Chilli

PRAWN TEMPURA

Soy, Yuzu & Coriander Sauce

BEEF TATAKI

Pickled Radish, Crispy Shallots, Rocket, Soy & White Truffle Sauce

CRISPY RICE TUNA TARTARE

Sriracha Mayo, Soy & Teriyaki Sauce

TOFU & ASPARAGUS TEMPURA SUSHI ROLL

Roast Pepper, Sriracha Mayo, Coriander Soy Mayo VG

MAIN COURSES

(Please choose one)

RIB EYE STEAK (250g)

Upgrade To Fillet Steak (200g) £5

NYC CHICKEN MILANESE

Panko, Rocket, Parmesan, Lemon

GRILLED SEA BASS & BROWN SHRIMP

Brown Shrimp Butter, Roasted Tomatoes, Lime

MAFALDINI PRIMAVERA

Ruffled Ribbon Pasta, Asparagus, Courgette, Cherry Tomatoes,
Feta-Style Vegan Cheese VG

(Served with Fries, Broccolini & Caesar Salad for the table)

DESSERTS

(Please choose one)

PEANUT BUTTER MELTDOWN

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

LEMON CHEESECAKE

Raspberry Coulis VG

BISCOFF STICKY TOFFEE PUDDING

Salted Toffee Sauce, Salted Caramel Ice Cream VG

VICTORS ICE CREAMS

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

V vegetarian VG vegan

VICTORS

Experience **GROUP SET MENU**

AVAILABLE FOR 8 AND ABOVE GUESTS
REQUIRES A PRE-ORDER 72 HOURS IN ADVANCE

Guests to choose one option per course

2 COURSES *£44 per person*

3 COURSES *£52 per person*

For food allergens, intolerances and special eating preferences, please speak to a member of our team before placing your order. Scan the QR code to view our full allergen guide.

Prices are in GBP and includes VAT at the current rate. A discretionary service charge will be added to your bill.

