Welcome to The Vic, Matt & the team take great pride in sourcing our food sustainably and locally. Our fish is all from British Shores and cooked fresh on site. Not sure what you fancy? Always ask our team for help.

**BRUNCH**

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| **Bottomless Brunch** | 29.50 |
| Choose any main dish below, one of our signature cocktails, try your first oyster & bottomless Prosecco poured at your table. | |

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| **Maldon Oysters - Each** | 2.80 |
| Freshly shucked East Coast Oysters (GF) | |

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| **Smoked Haddock** | 8 |
| leek & cheddar gratin, fried hens’ egg on Sourdough toast (GFE) | |

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| **Ham Hock Hash** | 7.50 |
| crispy potatoes, fried hens’ egg on Sourdough toast (GFE) | |

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| **Avocado & pico de gallo salsa** | 7 |
| Our own tomato, onion & lime salsa, poached hens’ egg, on Sourdough toast (V) (GFE) | |

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| **Eggs Benedict** | 7.25 |
| Our own British Ham Hock, Poached Eggs, Hollandaise Sauce on Sourdough toast (GFE) | |

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| **Eggs Royale** | 8.50 |
| Scottish Farmed & Smoked Salmon Poached Eggs, Hollandaise Sauce on Sourdough toast (GFE) | |

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| **Sautéed Mushrooms** | 6.75 |
| Butter & Parsley Sautéed Oyster Mushrooms on Sourdough Toast (VV) (GFE) | |

**Hot Drinks**

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| **Coffee** |  |
| Americano – Espresso – Double Espresso – Latte – Cappuccino – Flat White – Macchiato | |

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| **Tea** |  |
| English Breakfast - Green Tea - Earl Grey - Fruit Punch - Decaf - Peppermint | |

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| **Hot Chocolate** |  |
| Kokoa Milk Chocolate – White Chocolate // Bailey’s Chocolate - Boozy Chocolate Orange | |

SIGNATURE COCKTAILS

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| **Bloody Mary** | 7.95 |
| Absolut Vodka – Vic’s Spice mix – Tomato juice – All the garnishes (GFE) | |

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| **Espresso Martini** | 8.50 |
| Wake me up – Absolut – Kahlua – Fresh Espresso | |

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| **Mimosa** | 7.50 |
| Prosecco - Fresh Orange Juice | |

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| **Bellini** | 7.95 |
| Prosecco – Peach Puree | |

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| **French 75** | 8.95 |
| Gin – Lemon Juice – Sugar Syrup – Prosecco Top | |

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| Pedro’s Signature Weekly | £££ |
| Because Pedro’s a talented guy he brings you a weekly favourite | |

SPARKLING

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| **Prosecco NV ‘Revino’** | 6.10 | 27.50 |
| Dry with fruity flavours of green apple, honeydew melon, pear, and honeysuckle. Italy | |

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| **Chapel Down Vintage Reserve** | 44 |
| Refreshing, zesty and balanced sparkling wine has fine bubbles. Kent, England | |

WHITE

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| **Sauvignon Blanc. Nika Tika** | 7 | 27 |
| The palate is brimming with zingy fruit, balanced with a long, crispy mineral finish. It's a stunner. NZ | |

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| **Muscadet** | 7 | 27 |
| Soft & Fresh with light citrus notes, the perfect match for Oysters. French | |

PINK

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| **Nika Tika Sauvignon Rose** | 6.60 | 25 |
| On the nose & palate this wine is all about Summer Berries matched with a creamy texture. NZ | |

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| **Wildwood Zinfandel Rose** | 6.00 | 22.50 |
| Fresh strawberry and soft red fruit with hints of candy. California | |