

Here at The Victoria we serve only sustainable, seasonal, British seafood

WET THE WHISTLE

Blood orange & lillet spritz 12

ROCK OYSTERS

Maldon oysters, mignonette (3/6) 11/22

Baked oysters, Sparkenhoe (3) 14

PLATES

Wild harvest sourdough, butter, Dorset sea salt 6

Olives 5 / Almonds 5

Fried padron peppers, Dorset sea salt 7

Croquettes, smoked haddock (3) 10

Buttermilk fried Cornish squid, aioli 12.5

Cured chalkstream trout, lemon, truffle, jalapeño, grapefruit 14

Hand-dived Devon scallops, cauliflower puree, brown butter crumb 16

Whipped cod's roe, potato terrine, pickled radish 10

Ruby & golden beets, whipped goat's curd, hazelnut & honey dressing 13.5

MARKET FISH — SEE OUR LANDINGS BOARD

Fish & chips, Scottish cod fillet, hand-cut chips, mushy peas, tartare sauce 19.5

Cornish cod fillet, charred corn & mussel chowder, crispy bacon 26

Fish pie, smoked haddock, Chalkstream trout 24

St Austell Bay mussels mariniere, sourdough 18.5

Herefordshire bavette steak, baby gem wedge, hand-cut chips 26

Peppercorn sauce 3

Salt-baked celeriac, cauliflower puree, raisin & pine nut gremolata 21.5

Herefordshire beef burger, Oglesfield cheese, pickles 14

Hand-cut chips 6 New potatoes 6 Skinny fries 6

Lobster mac 'n cheese 8 Roasted root vegetables 6

AFTER DINNER

Chocolate & almond torte, amaretto cherries, creme fraiche 12

Sticky toffee pudding 11

Bread & butter pudding 10

Chocolate praline mousse, meringue, berries 10

Tunworth cheese, apricot chutney, crostini 10