

# VICTORY

• PUB & KITCHEN •

## Sunday Menu

- ROASTS** Chefs roast: trio of roast Hereford beef, White Cobb chicken, Duroc pork 28.5  
28 day aged Hereford beef, horseradish 24  
Duroc free range pork belly, crackling, apple sauce 21.5  
White Cobb free range chicken, pork stuffing 21.5  
Beetroot, nut & butternut squash Wellington (vg) 21.5

*All served with roast potatoes, crushed swede & squash, maple roasted carrots & parsnips, savoy cabbage, Yorkshire pudding & gravy*

### SUNDAY SIDES

Buttered mixed green vegetables (v)(gf) 6.5 | Pigs in blankets 7 | Cauliflower cheese (v) 7

- SMALL PLATES** Padron peppers, Maldon sea salt (vg) (gf) 8  
Halloumi fries, Louisiana hot sauce, lemon mayonnaise (v) (gf) 8.5  
Hummus, crispy chickpeas, za'atar, olive oil, flatbread (v) 8.5  
Croquettes, chorizo, Manchego cheese 8.5  
Double fried crispy chicken, Louisiana hot sauce 9.5  
Wild mushroom arancini, crematta, garlic aioli (v) 8.5  
Salt & pepper squid, chilli, spring onion, aioli 9.5

- LARGE PLATES** British rump steak, skin-on-fries, watercress, peppercorn sauce (gf) 27.5  
Caesar salad, cos lettuce, boiled egg, focaccia croutons, Grana Padano (v) 16  
*add chicken 4*  
Red Lentil Dahl, spiced aubergine with coconut yoghurt (gf) (vg) 16.5  
*add chicken 4 | add halloumi 4 | add prawns 4*  
Chuck & rib double smash burger, American cheese, burger sauce, onions, pickles, skin-on fries 17  
Crispy chicken burger, Louisiana hot sauce, roasted garlic mayo, iceberg lettuce, brioche bun, skin-on fries 17  
Chicken Schnitzel, rocket salad, roasted garlic herb butter 17.5  
*add egg 1.5*  
Cider battered haddock, triple cooked chips, mushy peas, tartare sauce (gf) 19  
Seabass fillet, sauteed spinach, new potatoes, sauce vierge & garlic herb butter (gf) 18  
Veal Chop, braised courgette, purple sprouting broccoli, caper gremolata (gf) 23

- SIDES** Triple cooked chips (vg)(gf) 6 | Skin-on fries (vg)(gf) 6 | Cajun fries (vg)(gf) 6.5  
Rocket & Parmesan salad (v)(gf) 6.5 | Butter mixed green vegetables (v)(gf) 6.5

- DESSERTS** Sticky toffee pudding, ice cream (gf) 9  
Vanilla cheesecake, berry compote 9  
Chocolate brownie, ice cream (gf) 9  
Selection of ice cream (gf) 1 scoop 2.5 | 2 scoop 5 | 3 scoops 7.5



THE VICTORY IS PROUDLY PART OF THE URBAN PUBS & BARS FAMILY.

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.  
An optional 12.5% service charge will be applied to your bill. All of which goes to the staff. (v) vegetarian / (vg) vegan



victorypubwaterloo.com  
0208 161 0394