THE
VICTORIA
STAKES

Baron de Villeboerg Champagne Brut NV 11

Snacks

Padrón peppers, smoked sea salt	7.5
Marinated olives & house pickles	5
Fresh grilled bread & salted butter	2.5

Small Plates

Beef parmentier, parmesan & chive potato	12.5
BBQ'd Marckerel, pickled cucumber & chilli butter	12
Stracciatella cheese, cous cous 'Fattoush', salsa verde	10
Smoked eel, horseradish potato salad & crispy bacon	14
Hay baked celeriac, whipped goats curd & pickled walnut ketchup	11.5

Large Plates

Cider battered fish & chips, crushed peas & tartar sauce	19.5
Cheese & bacon burger, house pickles & chicken salt fries	18
Pan fried cod, gnocchi, roast fennel, tarragon beurre blanc	26.5
BBQ'd octopus, chorizo & butterbean ragoût, black garlic dressing	25
Comté Gnocchi, swiss chard, pine nuts, spinach & confit garlic sauce	17.5
Roast duck breast, carrot & orange purée, charred hispi cabbage & spiced red wine jus	28.5

For steaks and butchers cuts please see our blackboard

Sides

Parmesan & chive mash	6.5
Fries / Sweet potato fries	6
Baby gem & french dressing	6

Puddings

Espresso martini affogato	11
Blood orange & poppy seed cheesecake	9.5
White chocolate brownie, salt caramel sauce, vanilla ice cream	10
Sticky toffee pudding, bananna caramel sauce, vanillia ice cream	9
Small plate of this week's cheese's, grapes, crackers & chutney	14

We have some fantastic homemade liqueurs, sweet & fortified wines available to compliment your pudding

An Optional 12.5% Service Charge Will Be Applied To Your Bill.
If You Have A Food Allergy Or Intolerance, Please Inform A Member Of Our Staff