



THE  
VICTORIA  
STAKES

## SUNDAY MENU

Sourdough bread from our local bakery Dunns & salted butter **£2pp**  
Olives **£4.5**

Two courses for **£26.50**  
Three courses for **£31.50**

### STARTERS

Cauliflower & nutmeg soup, parsnip crisps & toasted sourdough (vgn)  
Goat cheese mousse, pickled beetroot, grilled courgette & rocket (v)  
Smoked mackerel pate, house pickle & toasted sourdough  
Chicken & bacon ballotine, pistachios, served with cherry compote &  
toasted sourdough (n)(df)  
Award winning Carlingford rock oysters "au naturel" & shallot vinegar\*  
\*minimum of 3 - market depending (**£3.5 supplement each**) (sf)(df)(gf)

### MAINS

Cider battered Atlantic haddock, hand cut chips, tartare sauce & crushed  
garden peas (gf)

### SUNDAY ROASTS

Roast Dingley Dell confit pork belly with apple compote  
Laverstock farm 28-day aged sirloin of beef  
Roast corn-fed free-range Wiltshire chicken supreme  
Roast root vegetables & mixed nut wellington (n)(vgn)

*(All our roasts are served with roast potatoes, seasonal greens, carrots, Yorkshire  
pudding & homemade gravy - our meat & veggie gravy is gluten free -)*

Side of home-made cauliflower cheese (v) (**£4.5 supplement**)  
Ask your server for today's specials.

### DESSERTS

Sticky toffee pudding, sticky toffee sauce & vanilla ice-cream (v)  
Rhubarb & apple crumble, homemade custard (v) (gf option available)  
White chocolate and red velvet cheesecake & mix berry compote (v)  
Raspberry panna cotta, fresh fruit & coulis  
Chocolate & orange tart, vegan vanilla Ice-cream (vgn)(gf)

*Please inform your waiter if you have any allergies. (vgn) – vegan, (gf) – gluten free, (so) –  
soya, (sf) – shellfish, (df) – dairy free, (n) – nuts, (v) – vegetarian, (se) – sesame*

*Due to all dishes being made in house, wait times may vary.  
A discretionary 12.5% service charge will be added to your bill*