



## Starters & Salads

SOUP (V) 6

*House Bread by La Boulangerie Artisan*

NOT A SCOTCH EGG-SCOTCH EGG 8

*Smoked Mackerel Quail Egg | Brassica Slaw | Chilli Jam*

PEAR WALDORF SALAD (V) (GF) 8 | 12

*Grapes | Walnuts | Celery | Oxford Blue Cheese*

MUSHROOMS ON TOAST (V) 8

*Herbs | Ciabatta Toast | Vegetarian Italian Cheese*

KOHLRABI SALAD (V) (VG) (GF) 5 | 7

*Fennel | Cauliflower | Cucumber | Radish | Kohlrabi | Sherry Vinaigrette*

PANKO BABY CALAMARI 8

*Smoked Paprika Aioli | Burnt Lemon*

GIN & CITRUS-CURED SALMON 9

*Whipped Goat Curd | Capers | Buckwheat Blinis*

PORK PIE TROLLEY V 8

*Gloucestershire Old Spot | Piccalilli | Mustard Trio*

At Victoria's we pride ourselves on sourcing the best quality produce and the best ingredients from local artisan producers and farms. All our menus are inspired by British cuisine with fresh, seasonal and premium quality dishes. All dishes are homemade and with passion by our talented chefs.

The bread on our menus is freshly baked by the local bakery "L' Artisan Boulangerie" which uses organic French flour and a special long fermentation, which gives us this irresistible bread.

Most of our seasonal vegetables are produced and grown on Cotswold farms and carefully sourced by our head chef.

We are proud of working with "Waghorne Artisan Butchers" located in Cheltenham. The beef, lamb, pork and chicken all come from free-range farms where they are reared at a slower pace giving them a longer and better life.

Cheltenham Cheese supplies all cheeses, with the best of what Britain has to offer.

## Sharing

PARMA HAM-WRAPPED SOMERSET CAMEMBERT CHEESE 18

*Charcoal Grilled | House Bread | Chutney | Pickles*

FILLET OF BEEF WELLINGTON FOR 2 V 60

*Gratin Potatoes | Roasted Roots | Red Wine Jus*

## Mains

HOMEMADE FREE RANGE CHICKEN KIEV 18

*Creamy Mash | Wilted Baby Spinach | Garlic Butter*

CHALK STREAM TROUT FILLET (GF) 22

*Chanterelles | Sautéed Gnocchi | Samphire | Garlic Parsley Sauce*

CHARRED CAULIFLOWER (V) (VG) (GF) 14

*Creamy Polenta | Romesco Sauce*

WHOLE BONE-IN LEMON SOLE (GF) 28

*Noisette Butter | Lilliput Capers | Rainbow Chard*

BURFORD BROWN 3 EGG OMELETTE

*Choose from:*

*Fine Herbs (V) (GF) 8 | Crab & Red Chilli (GF) 18 | Cheese & 'Ndjua (GF) 14*

WAGHORNE 8OZ GRASS-FED HAMBURGER 15

*Sesame Seeded Brioche Bun | Old Spot Bacon | Double Gloucester Cheddar |*

*Tomato Relish | Triple Cooked Chips*

HANDBATTERED HAKE & CHIPS 16

*Mushy Peas | Tartare Sauce | Lemon | Triple Cooked Chips*

CLEVE HILL BRAISED LAMB SHEPHERD'S PIE (GF) 21

*Mixed Seasonal Greens*

BRIXHAM CRAB RAVIOLI 24

*Shellfish Bisque | Sicilia Lemon*

GLOUCESTER OLD SPOT PORK BELLY (GF) 19

*Kale & Arrocina Bean Ragout | Royal Gala Apple Sauce*

## Grills

All our beef is supplied by Waghorne Artisan Butchers and a selection of prime cuts. Your choice of cut & served with Triple Cooked Chips, On-vine Tomatoes and Flat Mushroom

10 OZ. RIB EYE 30

8 OZ. SIRLOIN 24

7 OZ. FILLET 30

Your choice of sauce 2

*Peppercorn | Béarnaise | Chimichurri*

## Sides

ELVIRA'S CRISPY CAULIFLOWER (V) 4

SEASONAL GREENS (V) (VG) 5

*Romesco Sauce*

BLISTERED TOMATOES (V) (GF) 4

*Whipped Goat Curd*

CREAMED POTATOES (V) (GF) 4

TRIPLE COOKED CHIPS (V) 4

HOUSE SALAD (V) (VG) (GF) 4

*House Vinaigrette*

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free, V Signature Dish

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request. A discretionary service charge of 12.5% will be added to your bill. All prices are in £ and inclusive of VAT at the current rate.



**Victoria's**