

M E N U

VICTORIA INN EASTLEACH

<i>Aperitif</i>	Seedlip & Tonic	7
	Hugo Spritz	12.5
<i>To Nibble</i>	Sourdough, Butter	5.5
	Olives	5.5
	Smoked Almonds	5.5
	Cured Pork Loin, Cantaloupe, Mint	12.5
<i>To Start</i>	Burrata, Spring Peas, Romesco, Olives	12.5
	Hot Smoked Salmon, New Potatoes, Herbs	13.5
	Smoked Chicken Ceasar Salad	12.5
<i>To Follow</i>	Puy Lentils, Tomatoes, Sugar Snap, Feta ,Herbs	22.5
	Pan Fried Cod, Caponata	25
	Pork Tenderloin, Sage and Onion Bonbon, Pickled Cabbage, Burnt Apple Puree	26
	Duck Panzanella Salad, Peach, Tomatoes, Lamb's Lettuce	27
<i>The Classics</i>	Battered Haddock, Fries, Peas, Tartare	23
	Beef Burger, Bacon, Cheddar, Brioche Bun, Pickles, Fries, Slaw	23
	Beef Rump, King Oyster Mushroom, Pickled Shallot Salad, Peppercorn Sauce, Fries	29
<i>Sandwiches</i>	Smoked Salmon, Crème Fraiche, Pickled Cucumber, Fries	18
	Goat's Cheese, Onion Chutney, Rocket, Fries	16
	Honey Glazed Ham, Mustard, Gherkin, Fries	17
<i>Sides</i>	Salad Leaves & Herbs	5
	Seasonal Greens, Anchovy, Garlic	7.5
	New Potatoes/Roast Potatoes	6.5
	Fries	4.5/6.5
<i>To Finish</i>	Chocolate Cremeux, Pistachio Sponge, Honeycomb	10
	Sticky Toffee Pudding, Salted Caramel Ice Cream	10
	Lemon Posset, Strawberry Compote, Biscuit	10
	Apple & Rhubarb Crumble, Maple Crunch Ice Cream	10
	Roquefort Blue, Onion Chutney, Crackers	12.5
	Ice Cream/Sorbets	4 per scoop
	Affogato, Shortbread	7.5
	Coffee & Tea	3+
	Chocolate Truffles	5

A discretionary service charge of 12.5% will be added to your bill. Please let us know if you have any allergies or dietary requirements