

— WSP —
THE VICTORY

FINE ALES  GOOD FOOD

————— Evening Dinner Menu —————

Nibbles

Bread & Oil 	£4
Olives 	£4
Cheesy Garlic Bread 	£5

Starters

Homemade Liver Pate ^{GfA} Served with crusty bread, salad garnish & red onion marmalade	£8
Mackerel ^{Gf} Served with potato & horseradish salad, beetroot ketchup, dressed leaves & croutes	£8
Courgette & Feta Fritters ^{Gf VgA} 	£8
Served with Greek salad with balsamic and lemon & dill dip	
Soup of the day ^{GfA} Homemade soup served with crusty bread and butter	£7

Mains

Steak of the Day ^{GfA} £23 - £30 Served with chunky chips, mushrooms, tomatoes & a choice of peppercorn or blue cheese sauce	
Wild Mushroom Arancini 	£16
With a rich tomato compote topped with melted cheese & served with salad	
Onion Bhaji Burger ^{GfA VgA} 	£15
Homemade giant onion bhaji burger served on a toasted bun with mango chutney, raita & salad with fries on the side	
Fish and Chips	£16
Freshly battered fish served with chips, mushy peas and homemade tartare sauce	
Homemade Beef Burger ^{GfA}	£17
Served in a toasted bun with our own relish, lettuce & tomato topped with a friddle and your choice of: Cheddar, Brie or Stilton. With fries on the side	

————— Specials —————

Check out our Specials for more delicious dishes


Sides

Skinny Fries	£4
Chunky Chips	£4
Seasonal Vegetables	£4
Side Salad	£4

Desserts

Homemade Brownie ^{Gf}	£8
Crumble of the Day ^{GfA}	£8
Eccles Cake , Gorgonzola & Honey	£9
Cheeseboard	£12

Please let your server know of any allergies or intolerances before ordering.

 =Vegetarian | ^{VgA}= Can be Vegan-please specify | ^{Gf}= Gluten Free | ^{GfA}= Can be Gluten Free-please specify

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———— Sunday Lunch Menu ————

Starters

- Homemade Liver Pate** ^{GfA} £8
Served with crusty bread, salad garnish & red onion marmalade
- Mackerel** ^{Gf} £8
Served with potato & horseradish salad, beetroot ketchup, dressed leaves & croutes
- Courgette & Feta Fritters** ^{Gf VgA} £8
Served with Greek salad, balsamic and lemon & dill dip
- Soup of the day** ^{GfA} £7
Homemade soup served with crusty bread and butter

Mains

- Wild Mushroom Arancini** ^{VgA} £16
With a rich tomato compote topped with melted cheese & served with salad
- Fish and Chips** £16
Freshly battered fish served with chips, mushy peas and homemade tartare sauce
- Homemade Beef Burger** ^{GfA} £17
Served in a toasted bun with our own relish, lettuce & tomato topped with a friddle and your choice of: Cheddar, Brie or Stilton. With fries on the side

———— **Roasts** ————

All - £17.95

- Roast Beef** ^{GfA}
Roasted topside of beef served medium rare
- Vegetarian En Croute** ^{VgA GfA}
Roasted sweet potato, lentil, broad bean and spinach wrapped in puff pastry
- Roast Pork** ^{GfA}
Roasted loin of pork served with crackling

All served with crispy roast potatoes, Yorkshire pudding, sausage meat & leek stuffing, braised red cabbage, roasted root vegetables, sautéed greens and gravy

Add a side of **Cauliflower cheese** (serves 2) - £4


Sides

- Skinny Fries** £4
- Chunky Chips** £4
- Seasonal Vegetables** £4
- Side Salad** £4

Desserts

- Homemade Brownie** ^{Gf} £8
- Crumble of the Day** ^{GfA} £8
- Eccles Cake**, Gorgonzola & Honey £9
- Cheeseboard** £12

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Sunday Lunch Menu

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FINE ALES  GOOD FOOD

————— **Lunch Menu** —————

Starters

- Homemade Liver Pate** ^{GfA} £8
Served with crusty bread salad garnish & red onion marmalade
- Mackerel** ^{Gf} £8
Served with potato & horseradish salad, beetroot ketchup, dressed leaves & croutes
- Courgette & Feta Fritters** ^{Gf VgA} £8
Served with Greek salad, balsamic and lemon & dill dip
- Soup of the day** ^{GfA} £7
Homemade soup served with crusty bread and butter

Mains

- Wild Mushroom Arancini** ^{Vg} £16
With a rich tomato compote topped with melted cheese & served with salad
- Fish and Chips** £16
Freshly battered fish served with chips, mushy peas and homemade tartare sauce
- Homemade Beef Burger** ^{GfA} £17
Served in a toasted bun with our own relish, lettuce & tomato topped with a friddle and your choice of: Cheddar, Brie or Stilton. With fries on the side

————— **Freshly Baked Baguettes** —————

- | | | | |
|------------------------------------|-----|---|-----|
| Sausage & Onion | £10 | Brie & Caramelised Onion ^{Vg} | £10 |
| Bacon, Brie & Cranberry | £10 | Coronation Chickpea ^{VgA} ^{Vg} | £10 |
| Battered Fish Fingers | £10 | Mature Cheddar Cheese ^{Vg} | £10 |

Available on White or Brown Baguettes
Served with a choice of fries or salad

Sides

- Skinny Fries** £4
- Chunky Chips** £4
- Seasonal Vegetables** £4
- Side Salad** £4

Desserts

- Homemade Brownie** ^{Gf} £8
- Crumble of the Day** ^{GfA} £8
- Eccles Cake**, Gorgonzola & Honey £9
- Cheeseboard** £12

Lunch Menu

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— Wine List —

Sparkling

200ml Btl | 250ml Btl

Prosecco Spumante, Ponte Villoni - Veneto, Italy £9.00 | £28.00
Dry, fresh, & full of orchard fruits

Prosecco Rosato Spumante, Pure - Veneto, Italy £10.00 | £28.00
Dry & delicate pink Prosecco, with light summer fruits

NV Brut Champagne, Germar Breton - Champagne, France £65.00
Rich yellow fruits, toasted walnuts, & honey

White Wine

175ml | 250ml | Btl

Pinot Grigio, Ca del Lago - Pavia, Italy (V) £5.60 | £8.20 | £23.00
Ripe stone fruit & pear

Muscat/Viognier, Les Vignerons - Languedoc, France £24.50
Soft stone fruits, lifted with aromatic, floral intensity

Verdejo, Aresan - La Mancha, Spain (V)(O) £28.50
Peach, with a classic hint of almond

Chardonnay, Les Argelieres - Languedoc, France £7.00 | £10.20 | £29.00
Lightly oaked, combining vanilla, butter, & golden apple

Coroa d'ouro, Manoel Pocas - Douro Valley, Portugal £30.50
Apricot, green plum, & apple

Sauvignon Blanc, 'V' - Marlborough, New Zealand (V) £7.50 | £10.80 | £31.00
Punchy tropical fruits, with lemon & lime

Rosé Wine

175ml | 250ml | Btl

Pinot Grigio Rosé, Ca del Lago - Pavia, Italy (V) £5.60 | £8.20 | £23.00
A light, crisp blush, with cranberry and raspberry

Provence Rosé, Henri Gaillard - Provence, France £7.70 | £11.20 | £32.00
Delicate pink in colour, summer flora & berries on the palate

(V) = Vegan | (O) = Organic 125ml available on request

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— **Wine List** —

Red Wine

175ml | 250ml | Btl

Cabernet Sauvignon, Ca del Lago - Pavia, Italy (V) £5.60 | £8.20 | £23.00
An easy drinking Cabernet Sauvignon, with current & damson

Grenache/Pinot Noir, Les Vignerons - Languedoc, France £6.00 | £8.70 | £24.50
Bursting with ripe red fruits, light & fresh

Shiraz/Cabernet, Fox Grove - South Australia £25.50
Softly textured, with blackcurrants & a gentle peppery spice

Tempranillo, Palacio del Camino - Rioja, Spain (V) £ 28.50
Blackberry, plums, with a sweet spice from the oak

Malbec, Bodega Sottano - Mendoza, Argentina £8.10 | £11.70 | £33.50
Plums & raspberries coated in dark chocolate & vanilla

St Emilion, Chateau la Pointe Bouquey - Bordeaux, France £36.00
An elegant claret, with red fruits, cedar, & vanilla

Low & No Alcohol

Btl

Chardonnay, La Baume Saint-Paul - Languedoc, France £14.00
Just off dry, with delightful ripe citrus & passion fruit

Caberent/Syrah, La Baume Saint-Paul - Languedoc, France £14.00
Just off dry, good richness of fruit & a definite spicy note

Sparkling Pinot Noir Rose, Appalina - Germany £15.00
Just off dry, a fine mousse with bundles of red fruit

Stickies

70ml | Btl (37.5cl)

Muscat, Chateau de la Peyrade - Languedoc, France £6.60 | £28.00
Lychee, grapes, & white flowers - perfect with fruit desserts

Tawny Port, Eirados - Douro Valley, Portugal £4.80 | £32.00
Lively red fruit alongside aged figs, dried currants, & sultanas

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