

— 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	£8
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 frickle 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 ^{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

———— Roasts ————

All - £17.95 Children - £11.95

Roast Beef ^{GfA}

Roasted topside of beef served medium rare

Vegetarian En Croute ^{Vg 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

Sunday Lunch Menu

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————— **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  **£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 frickle and your choice of: Cheddar, Brie or Stilton. With fries on the side


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


Sausage & Onion **£10**

Bacon, Brie & Cranberry **£10**

Battered Fish Fingers **£10**

Brie & Caramelised Onion  **£10**

Coronation Chickpea VgA  **£10**

Mature Cheddar Cheese  **£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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Children's Menu

Choose 1 main and 2 sides

£9

Mains

Battered Fish Fingers

Cheese & Tomato Pasta 

Breaded Chicken

Cheeseburger

Sides


Potato Fries

Mashed Potato

Baked Beans

Garlic Bread

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 =Vegetarian

Children's Menu

Festive Menu

Starters

Ham Hock & Pistachio Terrine

With piccalilli, crusty bread and salad

Smoked Salmon & Celeriac Rémoulade ^{GfA}

With mixed leaf salad and croutes

Spiced Parsnip Soup ^{GfA VgA}

With onion bhaji and coriander oil served with crusty bread

Halloumi Fries ^{GfA}

With chilli jam and salad

Thai Style Beef

Marinated in soy, chilli and lime served with mixed leaf , cucumber and spring onion salad

Mains

Roast Turkey

Served with Yorkshire pudding, pigs in blankets, roast potatoes, stuffing, honey roast parsnip, red cabbage, Brussels sprouts and gravy

Sweet Potato and Lentil Wellington ^{GfA}

Served with Yorkshire pudding, roast potatoes, stuffing, honey roast parsnip, red cabbage, sprouts & gravy

Fish Pie

Haddock, salmon, and king prawns in a white wine sauce topped with cheesy mash & served with seasonal veg

Pork Belly ^{Gf}

With celeriac dauphinoise, savoy cabbage, honey glazed carrots and a apple cider jus

Wild Mushroom Carbonara ^{GfA VgA}

Served with garlic bread

Chicken Burger

Topped with bacon, Brie and cranberry served with chips and salad

Desserts

Christmas Pudding with Brandy Sauce ^{GfA VgA}

Chocolate Brownie with Baileys Chantilly Cream ^{Gf}

Mango Bavoires with Passionfruit Curd

Apple and Mincemeat Strudel with Brandy Sauce

Festive Cheeseboard (+ £4) ^{GfA}


2 Course - £28.00

3 Course - £35.00

Menu is available to pre-order only

From 28th November

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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'ouros, 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

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— **Wine List** —

Red Wine

	175ml 250ml Btl
Cabernet Sauvignon, Ca del Lago - Pavia, Italy (V) An easy drinking Cabernet Sauvignon, with current & damson	£5.60 £8.20 £23.00
Grenache/Pinot Noir, Les Vignerons - Languedoc, France Bursting with ripe red fruits, light & fresh	£6.00 £8.70 £24.50
Shiraz/Cabernet, Fox Grove - South Australia Softly textured, with blackcurrants & a gentle peppery spice	£25.50
Tempranillo, Palacio del Camino - Rioja, Spain (V) Blackberry, plums, with a sweet spice from the oak	£ 28.50
Malbec, Bodega Sottano - Mendoza, Argentina Plums & raspberries coated in dark chocolate & vanilla	£8.10 £11.70 £33.50
St Emilion, Chateau la Pointe Bouquey - Bordeaux, France An elegant claret, with red fruits, cedar, & vanilla	£36.00

Low & No Alcohol

	Btl
Chardonnay, La Baume Saint-Paul - Languedoc, France Just off dry, with delightful ripe citrus & passion fruit	£14.00
Caberent/Syrah, La Baume Saint-Paul - Languedoc, France Just off dry, good richness of fruit & a definite spicy note	£14.00
Sparkling Pinot Noir Rose, Appalina - Germany Just off dry, a fine mousse with bundles of red fruit	£15.00

Stickies

	70ml Btl (37.5cl)
Muscat, Chateau de la Peyrade - Languedoc, France Lychee, grapes, & white flowers - perfect with fruit desserts	£6.60 £28.00
Tawny Port, Eirados - Douro Valley, Portugal Lively red fruit alongside aged figs, dried currants, & sultanas	£4.80 £32.00

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