

— WSP —  
**THE VICTORY**

FINE ALES  GOOD FOOD

————— Evening Dinner Menu —————

Nibbles

|  |    |
|--|----|
| <b>Bread &amp; Oil</b>      | £4 |
| <b>Olives</b>               | £4 |
| <b>Cheesy Garlic Bread</b>  | £5 |

Starters

|  |    |
|--|----|
| <b>Homemade Liver Pate</b> <sup>GfA</sup><br>Served with crusty bread, salad garnish & red onion marmalade                                 | £8 |
| <b>Mackerel</b> <sup>Gf</sup><br>Served with potato & horseradish salad, beetroot ketchup, dressed leaves & croutes                        | £8 |
| <b>Courgette &amp; Feta Fritters</b> <sup>Gf VgA</sup>  | £8 |
| Served with Greek salad with balsamic and lemon & dill dip   |    |
| <b>Soup of the day</b> <sup>GfA</sup><br>Homemade soup served with crusty bread and butter   | £7 |

Mains

|  |     |
|--|-----|
| <b>Steak of the Day</b> <sup>GfA</sup> <b>£23 - £30</b><br>Served with chunky chips, mushrooms, tomatoes & a choice of peppercorn or blue cheese sauce   |     |
| <b>Wild Mushroom Arancini</b>   | £16 |
| With a rich tomato compote topped with melted cheese & served with salad   |     |
| <b>Onion Bhaji Burger</b> <sup>GfA VgA</sup>                          | £15 |
| Homemade giant onion bhaji burger served on a toasted bun with mango chutney, raita & salad with fries on the side                                       |     |
| <b>Fish and Chips</b>  | £16 |
| Freshly battered fish served with chips, mushy peas and homemade tartare sauce   |     |
| <b>Homemade Beef Burger</b> <sup>GfA</sup>   | £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

|                            |    |
|----------------------------|----|
| <b>Skinny Fries</b>        | £4 |
| <b>Chunky Chips</b>        | £4 |
| <b>Seasonal Vegetables</b> | £4 |
| <b>Side Salad</b>          | £4 |

Desserts

|  |     |
|--|-----|
| <b>Homemade Brownie</b> <sup>Gf</sup>    | £8  |
| <b>Crumble of the Day</b> <sup>GfA</sup> | £8  |
| <b>Eccles Cake</b> , Gorgonzola & Honey  | £9  |
| <b>Cheeseboard</b>                       | £12 |

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

 =Vegetarian | <sup>VgA</sup> = Can be Vegan-please specify | <sup>Gf</sup> = Gluten Free | <sup>GfA</sup> = Can be Gluten Free-please specify

— WSP —  
**THE VICTORY**

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———— Sunday Lunch Menu ————

Starters

**Homemade Liver Pate** <sup>GfA</sup> £8

Served with crusty bread, salad garnish & red onion marmalade

**Mackerel** <sup>Gf</sup> £8

Served with potato & horseradish salad, beetroot ketchup, dressed leaves & croutes

**Courgette & Feta Fritters** <sup>Gf VgA</sup> £8

Served with Greek salad, balsamic and lemon & dill dip

**Soup of the day** <sup>GfA</sup> £7

Homemade soup served with crusty bread and butter

Mains

**Wild Mushroom Arancini** <sup>VgA</sup> £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** <sup>GfA</sup> £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** <sup>GfA</sup>

Roasted topside of beef served medium rare

**Vegetarian En Croute** <sup>VgA GfA</sup>

Roasted sweet potato, lentil, broad bean and spinach wrapped in puff pastry

**Roast Pork** <sup>GfA</sup>

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** <sup>Gf</sup> £8


**Crumble of the Day** <sup>GfA</sup> £8

**Eccles Cake**, Gorgonzola & Honey £9

**Cheeseboard** £12

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**  **£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** —————

- |                                    |            |   |            |
|------------------------------------|------------|---|------------|
| <b>Sausage &amp; Onion</b>         | <b>£10</b> | <b>Brie &amp; Caramelised Onion</b>            | <b>£10</b> |
| <b>Bacon, Brie &amp; Cranberry</b> | <b>£10</b> | <b>Coronation Chickpea</b> <small>VgA</small>  | <b>£10</b> |
| <b>Battered Fish Fingers</b>       | <b>£10</b> | <b>Mature Cheddar Cheese</b>                   | <b>£10</b> |

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**

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# THE VICTORY

FINE ALES  GOOD FOOD

## 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

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**THE VICTORY**

FINE ALES  GOOD FOOD

— **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

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

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— **Wine List** —

**Red Wine**

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

**Low & No Alcohol**

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

**Stickies**

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

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