

— 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> £8 Served with crusty bread, salad garnish & red onion marmalade
<b>Mackerel</b> <sup>Gf</sup> £8 Served with potato & horseradish salad, beetroot ketchup, dressed leaves & croutes
<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> £7 Homemade soup served with crusty bread and butter

Mains

<b>Steak of the Day</b> <sup>GfA</sup> £23 - £30 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

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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**  **£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**  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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————— **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>Vg</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

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

**Sausage & Onion** £10

**Bacon, Brie & Cranberry** £10

**Battered Fish Fingers** £10

**Brie & Caramelised Onion** <sup>Vg</sup> £10

**Coronation Chickpea** <sup>VgA</sup> £10

**Mature Cheddar Cheese** <sup>Vg</sup> £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** <sup>Gf</sup> £8

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

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

**Cheeseboard** £12

Lunch Menu

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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

# Mother's Day Menu

## Starters

### **Roasted Tomato & Roasted Red Pepper Soup**

with Basil oil and Homemade Bread

### **Classic Prawn Cocktail**

with Marie Rose Sauce, Lettuce, Cucumber, Tomato and Brown Bread (GFA)

### **Goats Cheese and Beetroot Terrine**

served with Walnut Gremolata, Dressed Leaves and Croutes (GFA)

### **Char Grilled Chicken Ceasar Salad**

with Herb Croutons and Parmesan Shavings (GFA)

## Mains

### **The Roasts:**

**Beef, Pork, Chicken or Vegetarian Broad Bean, Sweet Potato and Lentil Wellington**

All Served with

Crispy Roast Potatoes, Roasted Root Vegetables, Red Cabbage, Sauté Greens, Sausage Meat & Leek or Veggie Stuffing, Yorkshire Pudding and Gravy (GFA)

### **Baked Salmon**

marinated in Soy Sauce and Stem Ginger served with Stir Fried Vegetables and Saffron Risotto

### **Roasted Sweet Potato, Red Pepper & Chic Pea Stew**

with Cheddar Cheese Dumplings and Sautéed Greens

### **7oz Beef Burger**

served in a Toasted Bun with our own Relish, Lettuce & Tomato with Frickles, Fries and your choice of Cheddar, Brie or Stilton. (GFA)

## Desserts

### **Rhubarb Cheesecake**

with Ginger Nut Biscuit Base, Rhubarb and Gin Compote & Ice Cream

### **Assiette of Mini Desserts**

Double chocolate Brownie, Lemon Posset, Passionfruit Eton Mess & Ice Cream  
(£3 Supplement) (GF)

### **Cinnamon Swirl & Almond Croissant Bread & Butter Pudding**

served with either Custard or Ice Cream

### **Apple & Mixed Berry Crumble**

served with either Custard or Ice Cream

**2 Courses for £28**

**3 Courses for £35**

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— **Wine List** —

**Sparkling**

200ml Btl | 250ml Btl

**Prosecco Spumante, Ponte Villoni** - Veneto, Italy £9.50 | £28.50  
Dry, fresh, & full of orchard fruits

**Prosecco Rosato Spumante, Pure** - Veneto, Italy £10.50 | £31.00  
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) £5.70 | £8.30 | £23.50  
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) £5.70 | £8.30 | £23.50  
A light, crisp blush, with cranberry and raspberry

**Provence Rosé, Henri Gaillard** - Provence, France £8.00 | £11.50 | £33.00  
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) **£5.70 | £8.30 | £23.50**  
An easy drinking Cabernet Sauvignon, with current & damson

**Grenache/Pinot Noir, Les Vignerons** - Languedoc, France **£6.10 | £8.80 | £25.00**  
Bursting with ripe red fruits, light & fresh

**Shiraz/Cabernet, Fox Grove** - South Australia **£27.00**  
Softly textured, with blackcurrants & a gentle peppery spice

**Tempranillo, Palacio del Camino** - Rioja, Spain (V) **£30.00**  
Blackberry, plums, with a sweet spice from the oak

**Malbec, Bodega Sottano** - Mendoza, Argentina **£8.30 | £12.00 | £34.50**  
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

**Cabernet/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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