

THE VICTORY INN MENU

STARTERS

Whitebait served with a salad garnish and dressing £8.95

Soup of the day served with a crusty baguette £6.95

Garlic bread £4.95 + add cheese £1.50

Haddock gratin served with a sliced toasted baguette £8.95

Poached pear salad served with goats cheese, walnuts and a balsamic dressing £ 8.95

LUNCHTIME BAGUETTES

12pm till 3pm

Mozzarella, tomato, and green pesto £9.00

Ham and homemade pear chutney £9.95

Mature cheddar and red onion £8.50

Smoked salmon, cream cheese and lime zest £10.95

MAINS

Roasted Mediterranean vegetable salad with pesto dressing topped with: Chicken £16.95 Halloumi £15.95

Hunters chicken with mini roast potatoes along with salad £16.95

Ploughman's with mature cheddar, ham, salad, grapes, apple, pickled egg, gherkin, pickled onion, piccalilli, butter and a baguette £17.50

Freshly beer battered fish and chips served with peas and tartar sauce £17.50

Chilli con carne served with rice, sour cream and tortilla chips £16.95

Homemade Victory Burger with bacon, mature cheddar, lettuce, tomato, relish, gherkin, chips and a salad £18.95

Scampi served with chips, peas and tartar sauce £15.95

Pesto pasta served with roasted vegetable, parmesan and a homemade tomato sauce £15.95

DESSERTS

Chocolate brownie with vanilla ice cream, a strawberry and chocolate sauce £7.95

Eton mess served with a mixed berry compote and fresh whipped cream £7.95

Trio of ice cream - vanilla, chocolate and strawberry £4.50

Cheese board with three different cheese's, crackers, chutney, apple £9.95



SUNDAY MENU

Pork / Chicken / Vegetarian Roast Dinner £17.95

Beef Roast £19.95

Children's Roast £11.50

All served with seasonal veg -Roast Potatoes, Yorkshire Pudding, Stuffing & Gravy

> add Cauliflower Cheese £4.00

DESSERTS

Chocolate brownie with vanilla ice cream, a strawberry and chocolate sauce £7.95

Trio of ice cream - vanilla, chocolate and strawberry £4.50

Eton mess served with a mixed berry compote and fresh whipped cream £7.95 Cheese board with three different cheese's, crackers, chutney, apple £9.95

Please let staff know of any allergy's or intolerances whilst ordering food



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THURSDAY SENIOR SPECIALS

1 Course: £13.95 2 Course: £15.95

Fish & Chips served with garden peas

Scampi served with chips, peas and tartar sauce

Ham, Egg & Chips

Pesto pasta served with roasted vegetable, parmasan and a homemade tomato sauce

Hunters chicken with mini roast potatoes along with salad

Roasted Mediterranean vegetable salad with Halloumi

DESSERTS

Chocolate brownie with vanilla ice cream, a strawberry and chocolate sauce

Eton mess served with a mixed berry compote and fresh whipped cream

Trio of ice cream - vanilla, chocolate and strawberry

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THE VICTORY INN WINE LIST

THE VICTORY RECOMMENDS	175ml	250ml	Bottle
Albariño Castel de Formosa Bodegas Chaves Albariño is the white grape variety local to the Northwest corner of Spain called Rias Baixas. It is a full-bodied, dry wine perfectly suited to drinking with shellfish.	£9.00	£12.00	£33.00
Chateau de Fonscolombe Rose Now a classic style for us Brits. Dry but oh, so fruity.	£9.00	£12.00	£30.00
Chateau Maledan, Bordeaux Rouge Much nicer than "entry level" Bordeaux has any right to be. Punching above its weight.	£9.00	£12.00	£30.00
Prosecco Il Soller Extra Dry, Azienda Marsuret The magic word "Valdobbiadene" on the label means the best production area and Marauret's Extra Dry (actually with a sweet finish) is a world class wine.			£33.00
Very, Very Good			
Vinho Verde, Casa do Valle Indigenous varieties blended expertly to deliver a true taste of the Alentejo	£8.00	£10.00	£28.00
Rioja Gargancha Rosado, Bodegas Rubio Fantastically vivid colour and real depth of flavour. Pure Gargancha exuding real class.	£8.00	10.00	£28.00
Malbec Private Reserve, Vina el Aromo Dark and brooding red from Chile. Fruit forward but still an excellent steak wine.	£8.00	£10.00	£28.00
Inexpensive			
Pinot Grigio, Vista Collina Dry, spicy and full of flavour. A classic pure Italian Pinot Grigio	£7.00	£9.00	£25.00
Zinfandel Blush, Sun Gate Sweet but fresh and showing good balancing acidity	£7.00	£9.00	£25.00
Grenache Pinot Nior, Les Vignerons Fruity and round. Soft and approachable. Quality French country wine	£7.00	£9.00	£25.00
200ml Prosecco		2	00ml Bottle £8.00
200ml Prosecco Rosé			£8.00