

THE
VICTORIA
STAKES

BAR SNACKS

- Fresh sourdough bread from our local bakery Dunns (se) £2pp
Olives (vgn)(gf) £3.5
Roasted Padron peppers (vgn)(gf) £6
Scampi popcorn & homemade tartare sauce £6.5
Merguez Scotch egg, chipotle mayo £7.5

SMALL PLATES

- Crispy goat cheese, heritage pickle beetroot and mix leaf salad, balsamic glaze (v) £7.5
Roasted butternut squash, buckwheat with coriander and mint dressing, served with pomegranate and coconut yoghurt (vgn) £7.5
Spicy courgette cream Gnocchi, lemon crumb & pine nuts (vgn)(n) £8
Spicy root vegetables and lentil soup & toasted sourdough (vgn) £7
Smoked Mackerel pate, house pickles & toasted sourdough £8
Chicken liver parfait, spiced onion chutney & toasted sourdough £8.5

MARKET DISHES

SMITHFIELD

- 32-day-ages Ribeye steak, hand cut chips, mixed leaf salad, mushrooms, red wine jus (gf) £32.5

BILLINGSGATE & COVENT GARDEN

- Cauliflower and chickpea vegan burger, tomato, onion, lettuce, veganaise, slaw & fries (vgn) £16.5
Pan fried Cod, cannellini beans & smoked pancetta cassoulet with crispy cavolo nero (gf)(df) £23.5
Spiced soy glazed duck leg, braised Puy lentil, buttered carrots & savoy cabbage (so) £24.5
Soy glazed confit pork belly, slow cooked pork ribs, basmati rice, Pak Choy & sesame seeds (so)(se) £20.5

PUB CLASSICS

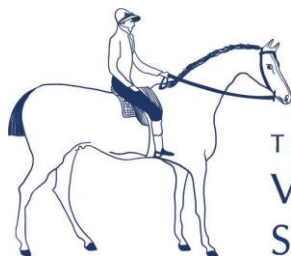
- Sweet potato & chickpea curry, onion bhaji, basmati rice & mango chutney (vgn)(gf) £15.5
Buttermilk chicken burger, chipotle mayo, tomato, onion, lettuce, kimchi slaw & fries (so) £16.5
Short-rib cheeseburger, chipotle mayo, pickle, tomato, onion, lettuce, slaw & fries (so) £17
Cider battered Atlantic Haddock, hand-cut chips, tartare sauce & crushed garden peas (gf) £18.5

SIDES

- Skinny fries & rosemary salt (vgn) £4
Hand-cut chips & rosemary salt (vgn) £4.5
Buttered greens (Ask your server) £4
Garden salad (vgn) £3.5

Please inform your waiter if you have any allergies. (vgn) – vegan, (gf) – gluten free, (so) – soya, (sf) – shellfish, (df) – dairy free, (n) – nuts, (v) – vegetarian, (se) – sesame

*Due to all dishes being made in house, wait times may vary.
A discretionary 12.5% service charge will be added to your bill*



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DESSERTS

Vicky Stakes sticky toffee pudding, sticky toffee sauce & vanilla ice-cream (v) £6.5

Homemade chocolate orange & hazelnut brownie, served salted caramel
sauce & raspberry sorbet (vgn)(n)(gf) £6.5

Homemade vanilla cheesecake with mix berry compote (v) £6.5

Homemade apple & rhubarb crumble served with custard (v) £6.5

Homemade tiramisu with Marsala dessert wine (v) £7

Selection of ice-creams (v) £1.5

Strawberry, Chocolate or Vanilla

PORT & DESSERT WINES

Windsor Ruby Port £5.5 (70ml)

Ripe red and black fruit aromas & luscious flavours

Taylor's Late-Bottled Vintage Port £7 (70ml)

Rich, robust & fruity port

Taylor's 10-Year-Old Tawny Port £7.5 (70ml)

Silky smooth, with intense fig & blackberry

~~Muscat De Beaumes De Venise Dessert Wine £7.5 (125ml)~~

~~*Rich and golden, honey flavours & light floral notes*~~

HOT DRINKS

Alternative milks also available.

Espresso £1.5/£2

Macchiato £1.5/£2

Americano £2.6

Latte £2.8

Cappuccino £2.8

Mocha £2.8

Hot Chocolate £3

Baby Chino £1

Pot of Tea £2

English Breakfast, Earl Grey, Green, Chamomile, Peppermint, Fresh Mint

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