



# THE VICTORIA HOTEL

• B A M B U R G H •

## MAIN MENU

Served from 12 noon

• STARTERS •

SOUP OF THE DAY  
with Crusty Bread  
£8.95

PIGEON  
with Baby Vegetables and Minted Puy Lentils  
£12.95  
*we recommend pairing with Tempranillo*

SMOKED HADDOCK & CHIVE BON BONS  
with Creamed Leeks  
£12.50  
*we recommend pairing with Chardonnay*

CONFIT OF DUCK LEG RILLETTE  
with a Rhubarb Puree  
£11.75

GARLIC KING PRAWNS  
with Tomato Bloomer  
£12.95  
*we recommend pairing with Pinot Blanc*

ROAST VEGETABLE & PLUM SPRING ROLL  
with a Plum Compote and Crispy Noodles  
£12.25

WATERMELON AND  
FETA CHEESE SALAD  
£10.95  
*we recommend pairing with Pinot Grigio*

• SHARING PLATTERS •

*we recommend pairing with Cuvée du Soleil d'Océan Rosé or Riesling*

TEAR & SHARE  
Breads, Mozzarella, Sundried Tomatoes, Olives, Hummus,  
Aioli, Oil & Balsamic  
£25.95

SEAFOOD PLATTER  
Crab, Mussels, Smoked Salmon, Rollmops, Fish Fingers, Prawns, Squid Rings, Les Crevettes,  
Oysters, Tartar Sauce, Sweet Chilli Mayo, Lemon Oil Dressing and Breads  
£59.95

ANTIPASTO  
Cured Chorizo, Serrano Ham, Salami, Breads, Mozzarella,  
Sundried Tomatoes, Olives, Hummus, Aioli, Oil & Balsamic  
£45.00

• MAINS •

FEATHERBLADE OF BEEF  
with Horseradish Mash and  
a Tomato & Baby Onion Jus  
£24.95  
*we recommend pairing with Malbec*

SLOW ROASTED SHOULDER OF PORK  
with Black Pudding Bon Bons with an  
Apple Cider Puree  
£24.50  
*we recommend pairing with Chenin Blanc*

STEAK BURGER topped with Cheese  
Fries, Onion Rings and Burger Sauce  
£20.95  
*we recommend pairing with Shiraz*

STEAK & MUSHROOM PIE  
with a Puff Pastry Lid,  
Chunky Chips & Vegetables  
£20.95

LEMON & HERB CHICKEN  
with Wild Rice and Roasted Vegetables  
£23.95

SCAMPI & CHIPS  
with Garden or Mushy Peas & Tartar Sauce  
£20.95

SEABASS  
with Green Beans, Olives, Potatoes, Cherry Tomatoes,  
Lime Coriander Radish and Chilli Salsa  
£25.95

SALMON FILLET  
with a Spring Onion & Lemon Crust wrapped in Filo  
Pastry, Chive Mash and a White Wine Cream Sauce  
£26.95

LEMON SOLE  
stuffed with a Smoked Salmon & Broccoli Mousse,  
Lemon Mash and a Mussel Cream Sauce  
£27.50  
*we recommend pairing with Chardonnay*

FISH & CHIPS  
with Garden or Mushy Peas & Tartar Sauce  
£20.95  
*we recommend pairing with New Zealand Sauvignon Blanc*

PEACH & HALLOUMI BURGER SERVED  
with Fries and Onion Rings  
£19.95

GOATS CHEESE, BEETROOT  
& QUINOA SALAD  
£19.95

RIBEYE STEAK - £36 Served with Chunky Chips, Onion Rings, Mushroom, Tomato and a Parmesan & Salad / SAUCES - £3.50 Peppercorn or Blue Cheese *we recommend pairing with Rioja Crianza*

• SIDES •

FRIES & AIOLI - £5.50

CHUNKY CHIPS & AIOLI - £5.50

MIXED VEGETABLES - £5.50

HOUSE SALAD - £5.50

• DESSERTS •

STICKY TOFFEE PUDDING  
with Toffee Sauce & Salted  
Caramel Ice Cream  
£10.95

WARM CHOCOLATE FONDANT  
with a Berry Compote and Pouring  
Cream  
£10.95

BANOFFEE PIE  
with Chantilly Cream  
£10.95

CRÈME BRULÉE  
with Shortbread  
£10.95

DODDINGTON DIARY  
ICE CREAM  
£9.95

NORTHUMBRIAN  
CHEESE & BISCUITS  
£16.95  
*we recommend pairing with Port*

After Dinner Drinks and Coffee

PLEASE CONSULT A MEMBER OF STAFF FOR ANY ALLERGENS OR DIETARY REQUIREMENTS | SOME OF THE DISHES MAY CONTAIN SMALL BONES