

Victoria Dining Room

BREAD SERVICE

Milk Rolls, Melba Toast, Butter

STARTERS

Soup of the Day 75

Butternut / Vegetable / Ham, Potato and Leek

Please ask your waiter for today's homemade soup.

Pickled Fish, Dressed Leaves,
Country Loaf 85

Snails, Garlic Butter, Herbs,
Country Loaf 105

Gay's Dairy Cheese Soufflé
and Prosciutto 80

Served on a Tomato Bisque
(V) - no Prosciutto

Smoked Ostrich Carpaccio 125

DESSERTS

Apple Tart, Vanilla Cream 65

Chocolate Brownie, Coconut Cream 65
(Vegan)

Malva Pudding, Custard or Ice Cream 55

Poached Pear, Cream, Toasted Almonds 65

MAINS

Please ask your waiter should you wish that your sides and sauces be served separately.

250g Sirloin Steak
on Peppercorn Sauce 230
Served with Charred Baby Onions, Broccoli and
Potato Croquettes

Half Deboned Chicken
on Mushroom Sauce 185
Served with Wild Rice Pilaf and Sweet Potato

2 Lamb Loin Chops 200g,
topped with Chermoula 250
Served with Mash and Baby Marrow, Onion,
Pepper Medley

Lamb Shank, Mash 325
Served with Sweet Glazed Carrots

Beef Ragu, Gnocchi 325

Sole Meunière, Lemon, Parsley 325
Served with Vegetable Medley

Pork Belly, Mash 190

Lentil Biryani 160
Brown Lentils, Yellow Rice, Peas
(V, Vegan, GF)

Extra Sides 40

Please ask your waiter for the vegetables of the day.

Replace Sides with a Salad

Greek Salad, no Feta *(Vegan)*

Green Salad