



VICTORIA
Inn

Small plates

Ham hock terrine, piccalilli, golden raisin puree , crostini	11
Scallops, pea puree, pancetta, polenta fries, truffle oil	13
Beetroot, rosemary and goats cheese arancini, beetroot labneh	10
Spiced buttermilk chicken, thyme and onion chutney, pickled cranberries	11
Salmon pastrami, horseradish yoghurt, beetroot, sourdough crisps	12

Large plates

Turkey ballotine, cranberry stuffing, hassleback potatoes, charred vegetables, pig in blanket, cauliflower cheese croquette, turkey gravy	25
Braised beef brisket, smoked cheddar dauphinoise, cavolo nero, bordelaise sauce, crispy shallot	26
Roasted cauliflower, squash, cavolo nero, potato gnocchi, ricotta, hazelnut crumb, truffle oil	21
“Catch of the day”, samphire, roasted grapes, pomme anna potato, breaded mussels, sea herbs, mussel velouté	27
Seafood chowder, crusty bread	13 / 26

Sides

Chips/Fries	6	House salad	6	Charred vegetables	6	Cavolo Nero	6
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Desserts

Roasted stone fruit pavlova, Chantilly, pistachio	9
Black forest chocolate fondant, black cherry compote, crème fraiche	9
Saffron bread and butter pudding, orange syrup, mascarpone	9
Selection of Cornish cheeses, crackers, chutney, grapes	12

Please ask a member of staff for information on non gluten containing dishes and any allergen advice.

Our suppliers are all local:

RJ Trevarthen, Celtic Fish and Game, Westcountry Fine Foods/Canara Farm, Matthew Stevens Fish, Mounts Bay Dairy, Keith Wicketts Poultry, Moomaid of Zennor