



VICTORIA

*Inn*

*To Begin*

Beef tataki, onion ponzu, crispy garlic 12.25

Pan seared scallops, spinach & caper butter 12.50

Roast cauliflower, hummus, harissa and tomato dressing 9

Hamhock (*optional*) potato & pea chowder, dill oil, soft hen's egg 8.50

*To Continue*

Black pudding (*optional*), monkfish & white bean crumble, garlic crust, watercress & spinach salad 19.50

Fish & chips, garlic & shallot peas, curry sauce or our tartare sauce, lemon wedge 19.50

Ribeye steak, beet & red cabbage salad, Bath blue cheese, caramelised yoghurt, horseradish, skin-on chips 28

Lemon & dill marinated chicken thighs, spiced polenta, spring vegetables 17

Aromatic spiced chickpea & lentil, noodle soup 16

Mushroom & potato bourguignon 16

**Sides** Chips 4.75 Spring vegetables 6

*To Finish*

Honey parfait, walnut sable 9

English burnt cream, poached rhubarb 9

Chocolate sponge, hot chocolate sauce, whipped cream, blackcurrants 9

Menu items may contain or come in contact with wheat/gluten, milk, eggs, peanuts, fish, shellfish, soy and tree nuts.

Please ask a member of staff for more detailed information on allergens.

**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**