



VICTORIA

*Inn*

### small plates

- Pan seared scallops, spinach, caper butter 12.50  
Mussels with nduja and gremolata – ½ kilo 12.50  
Grilled peaches & burrata with cucumber, basil, chilli & lemon 13.50  
Roast cauliflower, hummus, harissa, tomato dressing 9

### large plates

- Ribeye steak & salad, bath blue cheese, wild mushrooms, baby carrots, radish, spinach, and caramelised yoghurt 16  
Beer battered fish & chips, garlic & shallot peas, curry sauce or our tartare sauce, lemon wedge 19.50  
Roast cauliflower, hummus, harissa, tomato dressing 15

### sandwiches

- Roast pork shoulder with sage and onion stuffing, and honey mustard mayo 9  
Roast beef, roast shallots, watercress and horseradish 10  
Fish finger, tartare sauce and crunchy lettuce 12  
Smoked goats cheese, beetroot, red cabbage, and damson jam 8

sides: Chips 4.75

### sweet treats

- Honey parfait, walnut crumb 7.50  
English burnt cream, poached rhubarb 9  
Chocolate sponge, warm 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, Harvey Brothers, Celtic Fish and Game, Westcountry Fine Foods/Canara Farm, Matthew Stevens Fish, Mounts Bay Dairy, Keith Wicketts Poultry, Moomaid of Zennor