

# THE VICTORIA ARMS

Please state if gluten free options are required as we adapt the bread options as per your requirements

**One Course £13.95, Two Courses £19.95, Three Courses £25.95**

## STARTERS

Homemade soup served with rustic bread -gf

Chicken liver pate with real ale chutney and crostini -gf

Crispy whitebait served with garlic and chive mayonnaise and lemon -gf



## Today's Sharing boards

Cheese ploughman's with Cheddar, Stilton and Brie, tomato, pickled onion and apple with  
toasted bread - £13.95

*Add home-cooked ham for £2.00*

Cotsworld rare breed plate of cured pork and salami with olives, cornichons  
smoked whipped lardo and rustic bread £16.95



## TRADITIONAL ROASTS\*

**Our butchers Walter Rose & Sons of Devizes have won the coveted award  
British Butcher of the Year 2017**

Served with homemade Yorkshire pudding, roast potatoes, seasonal vegetables & pan gravy

**Wiltshire farmed roast topside of beef (£1.00 supplement)**

All our beef is raised by Tim Johnson & his family

@ Stokes Marsh Farm, Coulston, Wiltshire

**Slow cooked stuffed pork belly**

Our pork comes from pigs reared by Cameron and Muriel Naughton at  
Crooked Soley Farm, Bishops Cannings, just three miles from Devizes.

**Free range roast chicken -**

Our poultry comes from Caldecotte Farms in Wiltshire which  
believes in the ethical treatment of its produce

**Chef's own goats' cheese & mushroom Wellington**

With all the roast trimmings

**Roast Royale - all three roasted meats Beef, Chicken & Pork for £17.95**

\* All roasts are subject to availability

\*\* All roasts are GF without Yorkshire pudding



## MAIN COURSES

Catch of the day coated in a crispy Wadworth beer batter with peas, lemon, chips and tartare sauce - gf

6oz beef burger with spicy tomato chutney on a toasted buttermilk bap, lettuce tomato,  
crunchy summer slaw and chips - gf  
*add Cheddar, bacon or avocado for £1.00 each*

Home cooked honey glazed Ham served with Eggs, chips and grilled tomato. - gf

Pappardelle with confit tomatoes, courgette ribbons, lemon, capers and shallots  
with parsley oil and vegan cheese. v

Pan - Fried halloumi with a warm salad of chickpeas, flame roasted pepper,  
red onion, rocket and green beans with a lime and chilli dressing - v

## SMALL PLATES

*A selection of dishes for those with a smaller appetite and for children*

*One course £7.95 Two courses £13.95*

Small Plate Sunday Roast

Choice of Roast beef, Pork or Chicken (gf)

With all the roast dinner trimmings

Catch of the day coated in a crispy Wadworth beer batter with peas, lemon, chips and tartare sauce - gf

Pappardelle with confit tomatoes, courgette ribbons, lemon, capers and shallots  
with parsley oil and vegan cheese. - v

Home cooked honey glazed Ham served with Eggs, chips and grilled tomato. -gf

Pan - Fried halloumi with a warm salad of chickpeas, flame roasted pepper,  
red onion, rocket and green beans with a lime and chilli dressing - v



## BAGUETTES

*All served with dressed leaves... all at £7.50*

Hot roast beef, horseradish with Gravy

Egg mayonnaise

Grilled halloumi with spinach, lime, coriander, tomatoes and chili jam - v

Classic coronation chicken, free range chicken with toasted almonds

*Add a few chips £2.00*



## PUDDINGS

*All our puddings are home made*

Chocolate and coconut tart with vanilla ice cream - vg

Chef's cheesecake of the day with fruit compote -gf

Raspberry and white chocolate Brulée with homemade shortbread - v - gf

Rich chocolate brownie & chocolate sauce with Vanilla pod ice cream - v - gf

3 scoops from our ice cream and sorbet selection - gf

A selection of British cheeses with assorted biscuits, apples, grapes, celery & chutney - 8.75
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