

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 parfait with spiced fruit chutney and warm brioche

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



TODAY'S SHARING BOARDS

Cheese ploughman's with Strongman's Cheddar, Tuxford & Tebbutt Stilton and Somerset Brie with apple, tomato, pickled onion, ploughman's pickle and rustic bread

Vegan board of mixed marinated olives, toasted flatbread, charred cauliflower, padrón peppers and herby polenta chips - vg



SUNDAY 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 slow cooked 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

Goats cheese, mushroom, rocket Wellington (v)

With all the roast trimmings

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

Go for all three meats if you cannot decide!

* 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

Walter Rose 6oz beef burger with melted double Gloucester cheese,
iceberg lettuce, beef tomato and sweet mustard ketchup all on a
toasted bun with chips

10oz Walter Rose gammon steak with free-range fried egg peas & chunky chips

Artichoke, flame roasted pepper, red onion and rosemary risotto with vegan cheese
shavings, dressed rocket and balsamic glaze - vg

SMALL PLATES

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

One course £8.00 Two courses £14.00

Small Plate Sunday Roast

Choice of Roast beef, Pork or Chicken (gf), with all the roast dinner trimmings

5oz Walter Rose gammon steak with free-range fried egg peas & chunky chips

Artichoke, flame roasted pepper, red onion and rosemary risotto with vegan cheese
shavings, dressed rocket and balsamic glaze - vg

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



BAGUETTES

All served with dressed leaves and a few chips

Smoked Salmon with cream cheese and cucumber £8.50

Mature cheddar & spiced chutney £7.25

Coronation chicken with toasted almonds £8.25



PUDDINGS

Clementine panna cotta with mulled fruits and crème fraîche - v

Homemade sticky toffee pudding with a rich toffee sauce and vanilla ice-cream - v

Cheesecake of the day with a berry compote

Chocolate and coconut tart with vanilla ice-cream - vg

Choose 3 scoops from our selection of dairy ice-cream and sorbet, please ask us for more details

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