

THE VICTORIA ARMS

While you wait

Wasabi roasted peas - v	3.00
Salami bites with cornichons	4.25
Butter bean chive dip with crostini - v	4.25
Marinated green olives with sun blushed tomatoes - v	4.75
Peppers stuffed with creamed cheese - v	4.75

Starters

Homemade soup of the day with rustic bread - v	6.00
Chicken liver parfait with red slaw, toast and green tomato chutney	7.00
Tempura prawns, sweet chilli sauce and radish salad	7.00
Goat's cheese and spinach baked portobello mushroom with pesto dressed leaves - v	6.75
Grilled asparagus hollandaise with Parma ham and free-range poached egg	7.75
Potted crab and crayfish served with a brown shrimp and tarragon butter, pickled cucumber and crostini	8.00

To Share

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v	13.00
Hunters board with a selection of Wiltshire cheese, home-cooked honey glazed Wiltshire ham, focaccia, tomato, apple, pickles and chutney	14.50
Mezze board of rustic breads with houmous, sun-blushed tomatoes, feta cheese, tzatziki, stuffed vine leaves and marinated olives - v	15.00
Smoked fish board of mackerel, trout and salmon with a lemon, sour cream, chive dip and rustic bread	16.00

Mains

Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips	13.00 / 7.75
Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce	14.00 / 8.00
Roasted cauliflower and potato curry, brown rice, chapati and coconut raita - v	12.00 / 7.00
6oz beef burger on a toasted brioche bun with red onion jam, lettuce, tomato, onion rings and chips	13.00
<i>Add cheese and crispy bacon for an extra 1.50</i>	
Smoked haddock fishcakes with a poached egg and lemon hollandaise sauce on wilted spinach with peas and beans	13.50 / 8.00
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	13.00 / 7.50
<i>Add free range grilled chicken breast for an extra 4.00</i>	
Free-range grilled chicken Caesar salad with crispy pancetta, shaved parmesan, anchovies and croutons	13.00 / 7.75
Baked chilli, lime and coriander crusted sea trout on sun-blushed tomato spaghetti with asparagus spears	16.50
Pumpkin tortellini with a walnut and rosemary burnt butter sauce, gorgonzola and rocket	13.50 / 7.75
Jack Daniels glazed pork belly, chipotle potatoes, mango salsa and crackling	16.50
10oz dry aged rump steak with onion rings, grilled tomato, mushrooms, dressed leaves and chips	23.00
<i>Add peppercorn, Béarnaise or Stilton sauce for 2.00</i>	

Sides

Beer battered onion rings	3.50	Garlic bread with cheese - v	4.75
Chips - v	3.50	House salad - v	3.50
Chips with cheese - v	4.50	Seasonal vegetables - v	3.50
Garlic bread - v	3.75		

Sandwiches

Please ask for today's bread selection and then choose from the fillings below

Brie, bacon and cranberry	7.50
Tuna mayonnaise and spring onion	7.00
Flame grilled red pepper and halloumi with pesto - v	7.00
Wiltshire ham and double Gloucester cheese with vine tomato and watercress	7.50
Crayfish and crab with lemon and herb mayonnaise	8.00

Add in a few chips for only 2.00

Puddings

All puddings 6.75

Chocolate brownie with chocolate sauce and chocolate ice-cream - v	
Baked vanilla cheesecake with passion fruit coulis and mango sorbet	
Eton Mess - English strawberries, ice-cream, meringues and Chantilly cream - v	
Summer fruit pudding with Dorset clotted cream - v	
Treacle citrus tart with vanilla pod custard - v	
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v	

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - v	8.75
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Hot Drinks

Americano	2.75	Flat white	3.25
Cappuccino	3.25	Hot chocolate	3.50
Latte	3.25	Pot of tea	3.00
Espresso	2.50	Mocha	3.50
Double espresso	3.00		

Fancy something extra special? Please ask us about our syrup flavours.

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work.

GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present.

Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.

