

THE VICTORIA ARMS

While you wait

Rustic bread with balsamic vinegar and olive oil - v	4.00
Marinated green olives with sun-blushed tomatoes - v	4.75
Peppers stuffed with creamed cheese - v	5.00
Pork pie with piccalilli	5.25
Cotswold Nduja spicy salami on toasted bread	5.00

Starters

Homemade soup of the day with rustic bread - v	6.00
Game terrine with cornichons, spiced fruit chutney and toasted bread	8.50
Baked mushroom with red onion marmalade, goat's cheese and pesto breadcrumbs - v	7.00
Salt and pepper squid with Asian slaw, lime, chilli and ginger dipping sauce	7.75
Wood pigeon on a salad of chorizo, roasted peppers, feta and watercress sauce	8.00
Whole shell on king prawns baked with garlic and chilli butter	9.75

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
Vegetarian board of mozzarella, cream cheese stuffed sweet peppers, olives, sun-blushed tomatoes, courgette fritters, pesto and crostini - v	13.50

Mains

Home-cooked honey glazed ham served with poached duck egg, bubble and squeak, vine tomatoes and hollandaise sauce	13.50 / 8.00
Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce	14.00 / 8.00
Vegetable and butter bean tagine served with a fruity couscous, preserved lemon yogurt and toasted bread - v	12.00 / 7.50
6oz beef burger with Cheddar cheese, onion relish, lettuce and tomato on a toasted buttermilk bap with onion rings and chips	13.00
Shortcrust pastry pie of the day with chips and buttered seasonal greens	14.00
Creamy mushroom and tarragon linguine with truffle oil, hard Italian style vegetarian cheese and garlic bread - v	12.00 / 7.50
<i>Add free-range chicken for an extra 4.00</i>	
Oven baked hake with roast red onion, mushroom and tarragon pea purée	14.50
Spiced honey glazed confit duck leg in a white bean and chorizo cassoulet with shredded sprouts	15.00
Superfood salad of quinoa, avocado, broccoli, spinach, green beans, beetroot purée and pomegranate seeds with an apple, walnut and turmeric dressing - v	12.50 / 7.50
8oz sirloin steak with béarnaise sauce, hand cut chips, dressed green beans, onion rings and grilled tomato	22.00

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.



Sides

Beer battered onion rings - v	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

All at 7.50

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

Hot roast beef with beetroot with horseradish relish

Tuna mayonnaise and spring onion

Grilled halloumi, spinach, roasted peppers and chilli jam - v

Wiltshire ham and double Gloucester cheese with vine tomato and watercress

Fish goujons with tomato, lettuce and tartare sauce

Classic coronation free-range chicken with toasted almonds

Puddings

All puddings 6.75

Chocolate brioche pudding with orange sauce and chocolate ice-cream - v

Cheesecake of the day with fruit compote - v

Apple and pear strudel with vanilla ice-cream - v

Steamed orange marmalade pudding, fruit compote and custard - v

Vanilla crème brûlée with spiced homemade shortbread and mulberry sorbet - 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	2.50	Flat white	3.00
Cappuccino	3.00	Hot chocolate	3.25
Latte	3.00	Pot of tea	2.75
Espresso	2.25	Speciality tea	2.75
Double espresso	2.75	Deluxe	3.50

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.