

THE VICTORIA ARMS

SUNDAY MENU

**One course £13.95, Two courses £19.95,
Three courses £25.95**

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

STARTERS

Homemade soup of the day served with rustic bread -gf

Game terrine with cornichons, spiced fruit chutney and toasted bread -gf

Baked mushroom with red onion marmalade, goats' cheese and pesto breadcrumbs - v



Today's Sharing board

Smoked fish platter with trout, mackerel, salmon & garlic butter king prawns, served with homemade tartare mixed leaves and rustic bread (*£3 main course supplement*)



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 slow cooked topside of beef (£1.00 supplement)

All our beef is raised by Tim Johnson & his family

@ Stokes Marsh Farm, Coulston, Wiltshire

Slow roasted shoulder of Pork

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

Free range quarter of roast Chicken -

Our chickens come from Caldecotte Farms in Wiltshire which believes in the ethical treatment of its poultry

Chef's own goats cheese 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 Stokes Farm 100% beef burger with cheddar cheese, onion relish, lettuce and tomato on a toasted buttermilk bap with onion rings and chips- gf

Vegetable and butterbean tagine served with a fruity couscous, preserved lemon yoghurt and toasted bread - v (vg) gf

Home cooked gammon ham with free range eggs, slow roasted tomato and chips -gf

Fishermen's pie topped with creamy mash and served with vegetables of the day

Pumpkin tortellini with a walnut and rosemary burnt butter sauce, Italian style vegetarian parmesan topped with pea shoots

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

Home cooked honey glazed Ham with free range eggs, slow roasted tomato and chips - gf

Pumpkin tortellini with a walnut and rosemary burnt butter sauce, Italian style vegetarian parmesan topped with pea shoots



BAGUETTES

All served with dressed leaves...

Classic Coronation free-range chicken with toasted almonds - 8.00

Flame grilled red pepper and halloumi with pesto - v - 7.50

Tuna and spring onion - v - 7.00

Add a few chips or a homemade mug of soup for £2.50



PUDDINGS

All our puddings are home made

Orange marmalade steamed sponge pudding, fruit compote and custard

Vanilla crème brûlée with spiced homemade shortbread and mulberry sorbet

Sticky toffee pudding with caramel toffee sauce and vanilla ice cream

Apple and pear crumble served with hot custard

3 scoops from our ice cream and sorbet selection

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