

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 of the day served with rustic bread -gf

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

Game terrine with cornichons, spiced fruit chutney and toasted bread

Potted crab served with toasted ciabatta and mixed leaf.



Today's Sharing board

Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks (*main course price*)



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 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 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

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

Creamy mushroom and tarragon linguine with truffle oil, hard Italian style vegetarian cheese and garlic bread. v

Superfood salad of quinoa, avocado, broccoli, spinach, beetroot purée and pomegranate seeds with an apple, walnut and turmeric 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

Creamy mushroom and tarragon linguine with truffle oil, hard Italian style vegetarian cheese and garlic bread. v

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

Superfood salad of quinoa, avocado, broccoli, spinach, beetroot purée and pomegranate seeds with an apple, walnut and turmeric dressing - v



BAGUETTES

All served with dressed leaves...

Top side roasted beef with beetroot and horseradish relish - 8.00

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

Tuna and spring onion - v - 7.00

Classic coronation chicken, free range chicken with toasted almonds - 8.00

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



PUDDINGS

All our puddings are home made

Steamed orange marmalade pudding, fruit compote and custard- v

Bailys and white chocolate cheesecake served with fruit compote.

Vanilla Crème Brulée with spiced homemade shortbread and mulberry sorbet - v

Apple and pear Strudel served with vanilla ice cream.

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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