

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

Venison and Armagnac pate with warm toast and winter fruit chutney

Smoked mackerel fillet with horseradish and mayonnaise potato salad, sauce vierge (£1.00 supplement)



Today's Sharing board

Baked camembert with garlic and herbs served with rustic bread and vegetable sticks (£13.95)



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 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 believes in the ethical treatment of its produce

Chef's own goats' cheese & mushroom 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... all at £7.50

Top side roasted beef with beetroot and horseradish relish -

Grilled halloumi with pesto & spinach - v

Fish goujons with tomato, lettuce and tartare sauce

Classic coronation chicken, free range chicken with toasted almonds

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



PUDDINGS

All our puddings are home made

Sticky treacle tart and vanilla pod ice cream - v

Cheesecake served with a fruit compote - gf

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

Chocolate Brioche pudding with orange sauce and chocolate 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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