

# THE VICTORIA ARMS

## While you wait

Mixed marinated olives with sun-blushed tomatoes and feta - v	£5.25
Rustic bread with selection of flavoured butters	£4.75
Pork scratchings with homemade chutney	£3.75

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## Starters and Sharers

Crispy whitebait served with garlic and chive mayonnaise and lemon	£6.75
Spiced avocado and roasted butternut squash bruschetta with a chilli tomato salsa - v	£6.25
Chicken liver pâté with real ale chutney and crostini	£7.75
Homemade soup of the day with rustic bread - v	£5.95
Cheese ploughman's with Cheddar, Stilton and Brie, tomato, pickled onion and apple with rustic bread - v <i>Add home-cooked ham for £2.00</i>	£12.95
Cotswold rare breed plate of cured pork and salami with olives, cornichons, smoked whipped lardo and rustic bread	£16.95
Smoked fish board of mackerel, trout and salmon with a grilled lemon, crostini and sour cream and chive dip	£16.95

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## Mains

6oz Beef burger with spicy tomato chutney on a toasted buttermilk bap, lettuce, tomato, crunchy summer slaw and chips - <i>Add Cheddar, bacon or avocado for £1.00 each</i>	£11.95
Fish of the day in a Wadworth 6X Gold beer batter served with chips, peas, lemon and tartare sauce	£13.95 / £8.95
10oz Dry aged rump steak with mushroom, grilled tomato, chips and dressed leaves <i>Add peppercorn sauce, Stilton sauce or garlic butter for £2.00</i>	£20.95
Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips	£12.50 / £8.50
Roasted cauliflower and potato curry with brown rice, chapati and coconut raita - v	£11.95 / £7.75
Pappardelle with confit tomatoes, courgette ribbons, lemon, capers and shallots with parsley oil and vegan cheese - vg	£10.75 / £7.75
Caesar salad of romaine lettuce, croutons, vegetarian cheese and free-range egg - v <i>Add chicken and bacon for £3.00</i>	£10.75
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	£11.75
Sea bass fillet with a herb citrus butter and roasted Mediterranean vegetable Provençale	£15.50
Cajun chicken burger with sweet chilli mayonnaise served on a buttermilk bun with lettuce, tomato and chips	£11.95

**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. (vg) = vegan 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	£3.75	Rustic garlic bread - v	£4.00
House salad - v	£3.50	Rustic garlic bread with cheese - v	£5.00
Chips - v	£3.50		

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## *Sandwiches*

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

Smoked salmon with cream cheese and cucumber	£7.75
Grilled halloumi with spinach, roasted peppers and chilli jam - v	£8.25
Smashed avocado with spinach, lime, coriander, tomato and chilli jam - v	£6.75
Home-cooked ham and mature Cheddar with tomato and watercress	£8.25
Classic coronation chicken with toasted almonds	£7.75

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## *Puddings*

*All puddings £6.50*

- Chocolate brownie with chocolate sauce and vanilla ice-cream - v
  - Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v
  - Raspberry and white chocolate crème brûlée with homemade shortbread - v
  - Baked vanilla cheesecake with berry compote - v
  - Chocolate and coconut tart with vanilla ice-cream - vg
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## *Hot Drinks*

Americano	£3.00	Flat white	£3.25
Cappuccino	£3.25	Hot chocolate	£3.50
Latte	£3.25	Pot of tea	£3.00
Espresso	£2.75	Speciality tea	£3.10
Double espresso	£3.25	Mocha	£3.50

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***Seasonal daily specials are always available ask us for more details***

### ***Putting on our Sunday Best...***

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.