



## **VICTORIA MENU**

**£30 per person**

### **HORS D'OEUVRES**

**French onion soup**  
*crouton, gruyere*

**Carottes râpées VG**  
*chives, vinaigrette*

**Bayonne ham**  
*céleri rémoulade*

### **ENTREES ROAST & GRILL**

**Grilled butternut steak**  
*red pepper compote, vegan cheese,  
toasted pumpkin seeds*

**Duck confit**  
*Puy lentils, baby carrots, port jus*

**Seared seabass**  
*sauté new potatoes, spinach, sauce Vierge*

### **DESSERTS**

**Crème caramel**

**Fresh seasonal fruit salad**

**Farmhouse cheeses**  
*selection of pasteurized cheeses, crackers*  
*£5 supplement*

(VG) - suitable for vegan requirements / (VE) - suitable for vegetarian requirements.

For allergies and dietary requirements, please speak to your waiter before ordering.

Please be aware that traces of allergens used in the kitchen maybe present. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.