

# M E N U

V I C T O R I A   I N N   E A S T L E A C H

## *To Start*

Sourdough, Herb Butter	5
Siciliana Olives	5
Iberico Ham	12
Cauliflower Soup, Cheddar Beignet	10
Pear, Walnut, Oxford Blue, Truffle Honey	11
Smoked Haddock Gratin	14
Deville Kidneys, Sourdough Toast	12

## *To Follow*

Roast Butternut Squash, Cavolo Nero, Chickpeas, Pumpkin Seeds, Parmesan	22
Beer Battered Haddock, Tartare Sauce, Peas, Fries	22
6oz Chuck Burger, Bacon Jam, Cheddar, Gherkins, Slaw, Fries	22
Chicken, Pancetta & Mushroom Pie, Seasonal Greens	26
Beef Rump Steak, Sauce Forestiere, Fries, Pickled Shallot, Frisée	27
Cornish Mullet, Wild Mushrooms, Spinach, Hollandaise	25
Whole Partridge, Pancetta, Cavolo Nero, Damson Purée, Jus	26
Eastleach Organic Pork Belly, Apricot Stuffing, Mashed Potato, Braised Red Cabbage, Jus	25
Honey Mustard Glazed Ham Sandwich, Sauerkraut	15

## *Sides*

Dressed Leaves, Herbs	5
Fries	4/6.5
Seasonal Greens, Anchovy, Garlic, Chilli	8
Smoked Mashed Potato	6.5
Garlic & Rosemary Roast Potatoes	7.5

## *To Finish*

Pear & Almond Tart, Vanilla Ice Cream	9.5
Apple & Blackberry Crumble, Vanilla Ice Cream	9.5
Chocolate Nemesis, Crème Fraiche	9.5
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream	9.5
Rosary Goat's Cheese, Walnuts, Carte Di Musica	12
Affogato, Amaretti Biscuit	7
Ice Cream;	4
<i>Vanilla ~ Wild Cherry ~ Chocolate ~ Strawberry ~ Salted Caramel ~ Coffee</i>	
Sorbet;	4
<i>Lemon ~ Mango ~ Chocolate</i>	
Coffee & Tea	3+
Chocolate Truffles	5

A discretionary service charge of 12.5% will be added to your bill. Please let us know if you have any allergies or dietary requirements