

# M E N U

VICTORIA INN, EASTLEACH

## *To Start*

Siciliana Olives	5
Iberico Ham	12
Provençal Fish Soup, Rouille, Gruyère , Garlic Crouton	12
Delica Pumpkin, Goats Cheese, Walnut, Rocket Salad	11
Smoked Mackerel, Cucumber, Dill, Horseradish	12
Game Terrine, Apple & Fig Chutney, Sourdough Toast	12
Devilled Kidneys, Toasted Sourdough	12

## *To Follow*

Turlu Turlu, Yoghurt Dressing	22
Beer Battered Haddock, Tartare Sauce, Peas, Fries	21
6oz Chuck Burger, Bacon Jam, Cheddar, Gherkins, Slaw, Fries	22
Chicken, Mushroom, Pancetta & Truffle Pie, Cavelo Nero, Jus	26
Beef Rump Steak, Bearnaise, Fries, Pickled Shallot & Frisée Salad	27
Stone Bass, Wild Mushroom, Spinach, Chicken Beurre Blanc	27
Ox Cheek, Mashed Potato, Vichy Carrots, Gremolata	27
Pork Belly, Apricot Stuffing, Mashed Potato, Braised Red Cabbage, Jus	24
Cheddar & Gruyère Toastie, Apple & Fig Chutney, Pickles	14

## *Sides*

Sourdough, Herb Butter	4
Dressed Leaves, Herbs	5
Chicory & Walnut Salad	7
Greens, Anchovy, Garlic, Chilli	8
Fries	3.5/6.5
Smoked Mash Potato	6.5
Garlic & Rosemary Roast Potatoes	7.5

## *To Finish*

Pear & Almond Tart, Vanilla Ice Cream	9.5
Chocolate Nemesis, Crème Fraîche	9.5
Treacle Sponge Pudding, Vanilla Custard	9.5
Crème Brûlée , Langue Du Chat	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~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

# SUNDAY MENU

VICTORIA INN, EASTLEACH

## *To Start*

Siciliana Olives	5
Iberico Ham	12
Provençal Fish Soup, Rouille , Gruyère, Garlic Crouton	12
Delica Pumpkin, Goats Cheese, Walnut, Rocket Salad	11
Smoked Mackerel, Cucumber, Dill, Horseradish	12
Devilled Kidneys, Toasted Sourdough	12

## *To Follow*

Turlu Turlu, Yoghurt Dressing	22
Beer Battered Haddock, Tartare Sauce, Peas, Fries	21
6oz Chuck Burger, Bacon Jam, Cheddar, Gherkins, Slaw, Fries	22
Stone Bass, Wild Mushroom, Spinach, Chicken Beurre Blanc	27

## *Roasts*

Aberdeen Angus Beef Sirloin, Horseradish Cream	26
Eastleach Organic Pork Belly, Apricot Stuffing, Apple Sauce	26

*Served with Duck Fat Roast Potatoes, Yorkshire Pudding, Cavolo Nero, Braised Red Cabbage,  
Vichy Carrots, Roast Shallot & Garlic Puree, Red Wine Jus*

## *Sides*

Sourdough, Herb Butter	4
Dressed Leaves, Herbs	5
Chicory & Walnut Salad	7
Greens, Anchovy, Garlic, Chilli	8
Garlic & Rosemary Roast Potatoes	7.5
Fries	3.5/6.5

## *To Finish*

Pear & Almond Tart, Vanilla Ice Cream	9.5
Crème Brûlée , Langue Du Chat	9.5
Chocolate Nemesis, Crème Fraîche	9.5
Treacle Sponge Pudding, 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~Chocolate</i>	
Coffee & Tea	3+
Chocolate Truffles	5

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# Speciality Drinks

3B Ale 5

Gosset Extra-Brut 20

Rob Roy 12

Espresso Martini 10

Negroni 10.5

## WINE

<i>Sparkling</i>	<i>125ml</i>		<i>Bottle</i>
Blanquette De Limoux <b>FR</b> Monzac NV	7.75		45
Gosset Extra-Brut <b>FR</b> Chardonnay, Pinot Noir, Pinot Meunier NV	20		100
<i>Rose</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
Colombette Rose <b>FR</b> grenache 2020	7.2	9.3	27
<i>White</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
Les Domaines Barsolou <b>FR</b> Grenache Blanc 2019	6.6	8.6	25
Las Condes <b>CL</b> Chardonnay 2021	7.2	9.3	27
La Perriere <b>FR</b> Sauvignon Blanc 2020	7.9	10.3	30
Delheim <b>SA</b> Chenin Blanc 2020	10		35
Wildsong <b>NZ</b> Sauvignon Blanc 2022			45
Domaine Thomas Saint-Veran <b>FR</b> Chardonnay 2022	14		50
Domaine Christophe Mittnacht <b>FR</b> Riesling 2021			55
Domaine Bachey-Legros Chassagne-Montrachet <b>FR</b> Chardonnay 2020			100
<i>Red</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
Les Domaines Barsalou <b>FR</b> Grenache Noir 2019	6.6	8.6	25
Parini <b>IT</b> Montepulciano d'Abruzzo 2020	7.2	9.3	27
Montes <b>CL</b> Malbec 2019	7.9	10.3	30
Jean Loron La Galetiere Cotes-Du-Rhone <b>FR</b> Shiraz, Grenache, Mourvèdre			40
Jean Loron Les Thibaults Brouilly <b>FR</b> Gamay 2021			45
Fog Mountain <b>USA</b> Cabernet Sauvignon 2021	15		55
Poulton Hill Arlington Red <b>ENG</b> Regent, Rondo NV	17		65
Ochoa Gran Reserva <b>ES</b> Tempranillo, Cabernet Sauvignon, Merlot 2014			70
Dom. Lebreuil Savigny-Les-Beaune <b>FR</b> Pinot Noir 2020			75
Ch. Ferytit-Lagrave Pomerol <b>FR</b> Merlot, Cabernet Franc 2008			100
Georges Linger et Fils Gevrey-Chambertin <b>FR</b> Pinot Noir 2020			110
<i>Sweet</i>	<i>50ml</i>		<i>Bottle</i>
Warre's Otima 10yo Tawny <b>PG</b> Blend NV	6.5		60
Dom. Pouderoux Maury <b>FR</b> Grenache 2014	6		55
De Bertoli Noble One <b>AUS</b> Semillon 2016	7.5		70
Pedro Ximenez ES	6.5		90
<i>After</i>	<i>50ml</i>		
Cotswolds Single Malt Whisky	10		
H by Hine Cognac Fine Champagne VSOP	9		
Boulard Calvados Pays d'Auge	9		