

M E N U

VICTORIA INN, EASTLEACH

To Start

Siciliana Olives	6
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
Crispy Ham Hock Terrine, Sauce Gribiche	12
Deville Kidneys, Toasted Sourdough	12

To Follow

Turlu Turlu, Yoghurt Dressing	22
Beer Battered Haddock, Tartare Sauce, Peas, Fries	22
6oz Chuck Burger, Bacon Jam, Cheddar, Gherkins, Slaw, Fries	22
Chicken, Mushroom, Pancetta & Truffle Pie, Cavelo Nero, Jus	27
Beef Rump Steak, Bearnaise, Fries, Pickled Shallot & Frisée Salad	28
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	25
Cheddar & Gruyère Toastie, Apple & Fig Chutney, Pickles	15

Sides

Sourdough, Herb Butter	5
Dressed Leaves, Herbs	5
Chicory & Walnut Salad	7
Greens, Anchovy, Garlic, Chilli	8
Fries	4/7
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	6
Iberico Ham	12
Provençal Fish Soup, Rouille , Gruyère, Garlic Crouton	12
Cheddar, Gruyere & Goat's Cheese Souffle, Wild garlic Veloute	12
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	22
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	27
Eastleach Organic Pork Belly, Apricot Stuffing, Apple Sauce	27

*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	5
Dressed Leaves, Herbs	5
Chicory & Walnut Salad	7
Greens, Anchovy, Garlic, Chilli	8
Garlic & Rosemary Roast Potatoes	7.5
Fries	4/7

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 Custard	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 5.2

Gosset Extra-Brut 16

Rob Roy 12

Espresso Martini 11

Negroni 12

WINE

<i>Sparkling</i>	<i>125ml</i>		<i>Bottle</i>
Blanquette De Limoux FR Monzac NV	7.75		45
Gosset Extra-Brut FR Chardonnay, Pinot Noir, Pinot Meunier NV	16		90
<i>Rose</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
Colombette Rose FR grenache 2024	7.3	9.5	27.5
<i>White</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
Colombette Blanc FR Sauvignon Blanc 2024	6.8	9	26
Las Condes CL Chardonnay 2024	7.3	9.5	27.5
Cantina di Negrar Soave IT Garganega, Trebbiano, Chardonnay 2022	8.2	10.7	31
Wildsong NZ Sauvignon Blanc 2024	11.3		43
Delheim SA Chenin Blanc 2023			45
Domaine Thomas Saint-Veran FR Chardonnay 2023	14.5		55
Domaine Christophe Mittnacht FR Riesling 2023			57
Domaine Bachey-Legros Chassagne-Montrachet FR Chardonnay 2020			100
<i>Red</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
Colombette Rouge FR Grenache, Syrah 2023	6.8	9	26
Parini IT Montepulciano d'Abruzzo 2021	7.3	9.5	27.5
Montes CL Malbec 2022	8.2	10.7	31
Jean Loron La Galetiere Cotes-Du-Rhone FR Shiraz, Grenache, Mourvèdre 2022			40
Jean Loron Les Thibaults Brouilly FR Gamay 2021			45
Ochoa Reserva ES Tempranillo, Cabernet Sauvignon, Merlot 2014/15	13.2		50
Fog Mountain USA Cabernet Sauvignon 2021	14.5		55
Poulton Hill Arlington Red ENG Regent, Rondo NV			60
Dom. Lebreuil Savigny-Les-Beaune FR Pinot Noir 2020			70
Ch. Ferytit-Lagrange Pomerol FR Merlot, Cabernet Franc 2008			90
Georges Linger et Fils Gevrey-Chambertin FR Pinot Noir 2020			100
<i>Sweet</i>	<i>50ml</i>		<i>Bottle</i>
Warre's Otima 10yo Tawny PG Blend NV	7		65
Dom. Pouderoux Maury FR Grenache 2014	6		55
De Bertoli Noble One AUS Semillon 2016	7.5		70
Pedro Ximenez ES	6.5		90
<i>After</i>	<i>25ml</i>		
Cotswolds Single Malt Whisky	5.5		
H by Hine Cognac Fine Champagne VSOP	6.5		
Boulard Calvados Pays d'Auge	6.5		