

# PRINCESS VICTORIA

## Charcuterie

Pork and peppercorn pâté 7.50    Beef scrumpet 4.50    Rolled pig's head 6.50

Tamworth Scotch egg 5.90    Finocchiona 6.00

Charcuterie board to share 16.00

## Cured and smoked fish

Oak smoked salmon 7.00    Beetroot cured salmon 7.000    Citrus cured cod 6.00

Mackerel pâté 5.50    Smoked eel 6.50    Whitebait 4.50    Half pint of prawns 6.50

Cured and smoked fish plate to share 16.00

## Starters

Steak tartare 9.50    Jerusalem artichoke soup 7.00

Heritage beetroot, goat's cheese and endive salad (v) 7.00

Pan fried ox kidney, caramelised balsamic onions, dripping toast 6.50

Thai crab salad, lime, crispy garlic and palm sugar dressing 12.00

## Mains

Scallops with pancetta, saffron risotto and rocket 18.00

Pan fried sea bass, celeriac, baby turnip and red wine 17.00

Tamworth pork, butterbean and chorizo cassoulet, salsa verde 16.50

Gnocchi, baby onions and Parmesan sauce (v) 13.50

Steak & ale pie and peas 13.50

## From the ageing room.....

All steaks are aged for 28 days in house and cooked in our char grill oven, served triple cooked chips, watercress, and with béarnaise or peppercorn sauce

Hanger 14.50    Rib eye 19.50    Sirloin 26.00    T-Bone 48.00    Côte de Boeuf 60.00

## Sides

Garlic potatoes with rosemary 4.00    Cauliflower cheese 3.50    Cavolo nero 4.00

Carrots with orange and fennel 3.50

Dishes may contain traces of nuts, please advise us of any dietary requirements

## Desserts

Apple tart, vanilla ice cream 6.00

Dark chocolate and Guinness cake, with honeycomb ice cream 6.50

Sticky toffee pudding, toffee and pecan sauce, vanilla ice cream 6.00

Vanilla set cream, pink pepper corn meringue oat crumble 6.50

Affogato 4.00

## Ice creams and sorbets

Vanilla, chocolate, sticky toffee, salt caramel and lemon curd ice cream

Mango, blackberry sorbets 2.00 per scoop

## British, Italian and French Cheeses

3.50 each or all for 12.00

St Maure

Brie de Meaux

Lincolnshire Poacher

Gorgonzola Dolce DOP

Vacherin Mont d'Or

## Dates for your diaries....

Friday 14<sup>th</sup> February | Valentine's Dinner | £45 four course menu

Thursday 20<sup>th</sup> February | PV Supper Club | Charcuterie, Cheese & Dirty Wine

## Dessert Wines

**100ml Bottle**

Coteaux de Layon, Phillippe Delesvaux, France 2009 75cl 5.90 39.00

Pacherenc du Vich-Bilh Brumaire, A. Brumont, France 2003 50cl 8.40 42.00

Chateau Haut Bernasse, Monbazillac, France 2003 50cl 7.60 38.00

Olivares Dulce (Monastrell), Do Jumilla, Murcia, Spain 2006 50cl 9.50 44.00

Weingut Göttelmann Riesling auslese, Germany 50cl 60.00

Rasteau Vin Doux Natrel Rouge, Dom de la Sourmande, France 2005 75cl 7.50 55.00

Chateau Cantegril, Denis Dubourdieu, Sauternes, France 2006 75cl 65.00

Taylors late bottled vintage Port, Douro, Portugal 2005 75cl 5.50 38.00

Taylors 10yr Old Tawny Port, Douro, Portugal 75cl 7.50 55.00

We have a wide range of digestif's and Whisky's available, please ask your waiter for the list

**A discretionary 12.5% service charge will be added to your bill**