

PRINCESS VICTORIA

CHRISTMAS 2015 À LA CARTE

Charcuterie & Sharing

Whitebait, aioli 6.50	Jesus salami – Pierre Oteiza 5.50
Tamworth scotch egg 5.90	Coppa Trentino – Massimo Corra 6.50
Tempura soft shell crab, cucumber pickle & wasabi mayonnaise 7.00	Lardo di Colonnata – Fausto Gaudagni 6.00
Quail eggs, celery salt 4.50	Salsiccia Picante (<i>rare breed</i>) – Tonino Sansone 5.50

FISH BOARD

Home cured & smoked fish plate, remoulade, lemon mayonnaise, Guinness bread 16.00
*smoked mackerel paté, lemon cured cod, dill & crack pepper yellow tuna, hickory
smoked salmon, treacle cured salmon, smoked eel, prawns*

PRINCESS VICTORIA PORK BOARD

A selection of English, Spanish & Italian charcuterie, maple cured pigs head, homemade pickle, crustini 16.50
coppa trentino, lardo di colonnata, jesus salami, salsiccia picanté (rare breed), speck trentino, finicchiona

Starters

Crab bisque 7.00
Prawn cocktail, Bloody Mary sorbet 8.50
Smoked salmon, boiled egg, caper dressing 8.50
Tamworth pork & peppercorn pate, tomato chutney & croutes 7.00
Pan fried Foie Gras, confit duck leg, roasted fig, port reduction 10.50
Goat cheese and cherry tomato tart, red onion marmalade 7.00
Wild game terrine, red currant jelly 7.50

Mains

Roast Hake, wild mushrooms and truffle 16.50
Tamworth pork, roasted parsnip with bacon, crispy ears and crackling 16.00
Haunch of Venison, sweet potato and thyme dauphinoise, charred tender stem broccoli, Madeira jus 15.50
Seared Scottish scallop, scallop tartare and clam chowder 18.00
Wild mushroom nut loaf, pumpkin and sage 14.50

Charcoal fired straight from our aging room...

served with triple cooked chips, watercress and choice of béarnaise, peppercorn or blue cheese sauce

28 day aged Rib eye 19.50	28 day aged Sirloin 26.50	60 day aged Rib eye 32.00
Hanger steak 14.50	Côte de Boeuf (800g to share) 60.00	

Sides

Triple cooked chips 4.00	Honey roast parsnips 4.00
Braised cabbage and caraway 4.00	Buttered winter greens 3.50
Cauliflower cheese 4.50	Mixed leaves salad 3.50

Desserts

- Christmas pudding, brandy sauce 6.00
- Baked cheesecake, Christmas pudding ice cream 6.50
- Sticky toffee pudding, toffee and pecan sauce, vanilla ice cream 6.00
- Fig sundae toasted almonds and maple syrup 6.50
- Brioche stolen, almond milk ice cream 6.50

Build your own Affogato

Affogato di gelato, pistachio biscotti 4.00

add something extra:

Extra scoop of ice cream 2.00	Baileys 2.20	Sambuca 3.60
Sipsmith Sloe Gin 3.25	Frangelico 2.90	Sipsmith Vodka 3.40
PV Spiced Rum 3.25	Amaretto 2.90	Baron de Signorac VSOP
	Kahlua 2.40	Armagnac 4.50

Seasonal Cheese

3.50 each or 4 for 12.00

served with biscuits, green tomato chutney

Lincolnshire Poacher – *Unpasteurized/Hard/Cow*

Lancashire Bomb – *Pasteurized/Hard/Cow*

Reblochon – *Unpasteurized/Washed Rind/Cow*

Crozier Blue – *Pasteurized/Blue/Ewe (v)*

Saint-Maure de Touraine – *Unpasteurized/Soft/Goat*

Sticky's & Digestif

Banyuls, Pierre Gaillard, Domaine
Madeloc, France 8.20

Coteaux du Layon, P. Delesvaux,
Loire Valley France 2013 5.90

Taylor's Late Bottled Vintage
Port 2005, Portugal 5.50

Monbazillac, Château le Fage
Grande Reserve, 2011 7.80

Pacherenc du Vic Bilh 'Brumaire',
A. Brumont, SW France 2007 8.40

Taylor's 10yr Old Tawny,
Portugal 7.50

Rasteau, Domaine de la Soumade,
Rhône Valley 2011 7.50

Monastrell 'Dulce', Bodegas
Olivares, Jumilla Spain 2010 9.50

Pedro Ximenez, Bodegas
Hidalgo, Spain 7.00

Warming Cocktails

Hot Toddy 6.50

French Coffee 5.60

Amaretto Coffee 5.20

Irish Coffee 5.60

Mexican Coffee 5.60

Hot Buttered Rum 6.50

Calypso 5.60
