



## **Dinner A La Carte Menu**

### **To Begin . . . . .**

- Homemade soup of the day £5.75
- Chicken liver and smoked bacon parfait, chutney, toasted herb bread £6.95
- Hotel Victoria fish cake, salsa verde mayonnaise £6.75
- Mussels braised in white wine, cream and garlic (GF) £7.50
- Leek and smoked apple wood cheese tart, balsamic dressed leaf (V) £6.75
- Panko breaded Calamari and braised pork belly platter, sweet chilli jam £8.00

### **To Continue . . . . .**

- Char grilled rosemary Pork loin, bubble and squeak tower, wild mushroom and smoked bacon jus £15.75
- Tribute battered Cod, Hand cut chips, buttered peas, tartar sauce £13.50
- Pan fried Seabass, pea, chorizo and parmesan risotto £18.50
- Oven roast Chicken, creamed leeks, dauphinoise potatoes, blue cheese and port cream £15.50
- Garlic and herb mushroom cannelloni with goat's cheese and spinach, dressed salad (V) £12.00

### **From the Grill**

- 8oz Rib eye steak, sauté mushrooms, oven roast tomatoes, homemade chunky chips (GF) £23.00 (£5 supp)
- Homemade 7oz burger, char grilled bacon, melted cheddar cheese, dressed salad and fries £12.50

### **To Finish . . . . .**

- Chocolate mousse, strawberry coulis shortbread biscuit £7.00
- Summer berry meringue, candid zest £7.00
- West Country Cheese and biscuit, homemade chutney (£2 supp) £8.50
- Baked lemon cheese cake, raspberry sorbet £7.00
- Hot Chocolate fondant, clotted cream £7.50
- Ice cream selection £5.00

A Selection of Coffee and Liquors are available, please ask to see the Menu

A Full Children's Menu is also available

*Should you have any dietary requirements please advise one of the waiting staff where we will be happy to accommodate your culinary needs*