



The VICTORIA ARMS

Outdoor Menu

Our full summer menu will be launching May 17th - bookings now being taken.

Snacks

Brixham crab croquetas, preserved lemon mayo	6.95	Lamb merguez sausage roll, chermoula mayo	6.50
Summer veg crudités, beetroot houmous, za'atar (ve)	5.95	Seafood fritto misto, soy and chilli sauce	7.50/12.50

Pub Snacks Board - share all four 22.95

Sandwiches - all served using Hobbs House Bakery bread

Brixham fish finger - panko breaded catch of the day, tartare sauce, gem lettuce on ciabatta	6.95
Stokes Marsh Farm grilled steak - 6oz bavette, caramelised onions, mustard mayo, rocket, grilled sourdough	12.95
Three cheese toastie - Westcombe Cheddar, Parmesan, mozzarella, spring onions, St. Martin's sourdough (v)	6.95
Caesar - chicken Milanese, streaky bacon, Parmesan, garlic mayonnaise, gem lettuce on ciabatta	8.50
Allotment - marinated courgettes, avocado, rainbow slaw, pickled shallots, toasted seeds, chilli jam (ve)	6.95
Add skin-on fries or summer garden salad to your sandwich (ve)	1.75

Salads

Chopped - smoked bacon and avocado, cherry vine tomatoes, red onion, gem lettuce, blue cheese dressing	9.50
Summer green - grilled broccoli, whipped goats' cheese, shaved courgette and fennel, orange and pine nut dressing (v/veo)	8.95

Mains

The Victoria burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, skin-on fries	13.50
Add smoked streaky bacon	1.50
Creedy Carver Farm flat-iron chicken, chimichurri, chorizo polenta chips, rainbow slaw salad, chermoula mayo	13.95
Victoria pie of the day, with your choice of mash or pub chips	13.95
Summer vegetable and green herb risotto, yellow courgettes, sugar snap peas, vegan feta (ve)	12.95
Butcombe Original beer-battered fish and chips, minted peas, tartare sauce	14.50
Stokes Marsh Farm 28 day dry-aged bavette steak (served medium-rare), garlic butter, pub chips, vine tomato, flat mushroom, Dorset watercress.	17.95

Sides

Pub chips or skin-on fries (ve)	3.95	Three cheese mac n cheese, Parmesan crumb (v)	3.95
Courgettes and tenderstem broccoli, lemon vinaigrette (ve)	4.50	Butcombe beer-battered onion rings (v)	3.50

Sundaes

Sticky toffee - rum and raisin ice cream, toffee sauce, sticky toffee pudding, pretzels (v)	6.50
Strawberry and cream - strawberry sorbet, Chantilly cream, lemon curd, pistachio shortbread (v)	6.50
Chocolate brownie - stout ice cream, chocolate sauce, brownie bits, chocolate wafer (v)	6.50

Nearly full?

Classic affogato; vanilla ice cream, espresso, little shortbread	4.50
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Food for thought (50p from every sale of this dish will be donated to The Burnt Chef Project)



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Team Rewards

We hope you enjoy your meal with us. If you'd like to leave a reward to say thanks to today's team we would be really grateful.

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.



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Sparkling Wine

Veuve Clicquot Brut Rosé NV, France	Bottle 69.00
Veuve Clicquot Yellow Label Brut NV, France	Bottle 65.00
Coates & Seely Bretagne Brut Reserve, England	Bottle 45.00
Belstar Prosecco NV, Italy	Bottle 29.00 125ml 5.65

Rosé Wine

Conto Vecchio Pinot Grigio Blush, Italy	Bottle 20.00 250ml 7.20 175ml 5.25
The Bulletin Zinfandel Rose, USA	Bottle 21.00 250ml 7.60 175ml 5.50
Lafage Miraflores Roussillon Rosé, France	Bottle 27.00

White Wine

Mas Puech Picpoul de Pinet, France	Bottle 23.00
La Maglia Rosa Pinot Grigio, Italy	Bottle 21.00 250ml 7.60 175ml 5.50
Jean Defaix Chablis, France	Bottle 34.00
Valdivieso Sauvignon Blanc, Chile	Bottle 22.00 250ml 7.95 175ml 5.75
Charles Smith Kung Fu Girl Riesling, USA	Bottle 29.00
The Paddock Chardonnay, Australia	Bottle 20.00 250ml 7.20 175ml 5.25
Journey's End SV Chardonnay, South Africa	Bottle 30.00

Our favourite

Johnson Estate Sauvignon Blanc	Bottle 26.00 250ml 9.40 175ml 6.80
Marlborough, New Zealand - passionfruit and grapefruit	

Red Wine

Valdivieso Merlot, Chile	Bottle 22.00 250ml 7.95 175ml 5.75
Castillo Clavijo Rioja Crianza, Spain	Bottle 24.00 250ml 8.65 175ml 6.30
Ironstone Zinfandel, South Africa	Bottle 32.00
The Paddock Shiraz, Australia	Bottle 20.00 250ml 7.20 175ml 5.25
Spy Valley Pinot Noir, New Zealand	Bottle 35.00
Journey's End SV Shiraz, South Africa	Bottle 36.00

Our favourite

Tilia Malbec	Bottle 25.00 250ml 9.00 175ml 6.55
Mendoza, Argentina - plum, blackberry and dark chocolate	