



The VICTORIA ARMS

SUPPER

Aperitifs

Peach Bellini / Sapling Negroni / Hugo's Gin Spritz

Pub Snacks

Nocellara and Greek Mammoth olives, lemon verbena (pb)	4.25
Green pea hummus, feta, grilled flatbread (pb)	5.95
Beetroot falafel, tahini yoghurt, za'atar (pb)	5.95
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.50
Sticky Castlemead Farm chicken wings, Stateside IPA BBQ sauce	7.50
West End Farm pork sausage roll, spiced apple ketchup	5.95
Mezze; mixed olives, green pea hummus, feta, grilled flatbread, beetroot falafel, tahini yoghurt, za'atar (pb)	14.95

Mains

Chalk Stream Farm trout fishcakes, watercress sauce, grilled spring onions, poached egg	10.95/16.95
Flat-iron chicken thighs, rainbow slaw salad, polenta chips, chermoula yoghurt	14.95
Courgette, spinach and green herb risotto, peas, burrata, radish (pb)	14.95
Bavette steak and Vietnamese rice noodle salad, cashews, lime, ginger and chilli dressing	15.95
Beetroot falafel, chopped salad, green pea hummus, tahini dressing, pink pickled onions, za'atar (pb)	10.95
Classic gammon, egg and chips; fried golden yolk eggs, grilled pineapple, piccalilli	17.95
Butcombe Gold beer-battered haddock and thick cut chips, minted peas, tartare sauce	12.95/18.95
8oz flat-iron; 28 day dry-aged steak, garlic butter, thick cut chips, roasted mushroom, watercress	23.95
Add peppercorn sauce	2.50

Burgers

Beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	16.95
Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, skin-fries (pb)	15.95
Severn & Wye salmon burger, tartare sauce, watercress, dill, pickled fennel, skin-on fries	17.50
Buttermilk fried free-range chicken burger, chipotle mayo, rainbow slaw, pickles, skin-on fries	16.95

Sides

Thick-cut pub chips or skin-on fries (v)	4.50	Butcombe beer-battered onion rings (v)	4.50
Garlic buttered flatbread / with cheese (v)	4.25/5.25	Chopped salad, tahini dressing, za'atar (pb)	4.95



Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info - (v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Scan the QR code for full calorie information.



Pudding

Cheddar Valley strawberries, whipped vanilla cheesecake, pistachio shortbread (v)	7.95
Triple Valrhona chocolate brownie, salted caramel sauce, illy espresso ice cream, almond wafers (v)	7.95
Sticky date and toffee pudding, butterscotch sauce, rum & raisin ice cream (v)	7.50
Little Biscoff doughnuts, salted caramel sauce, vegan vanilla ice cream (pb)	7.50

Nearly Full?

Three little Biscoff filled doughnuts. 3.50
Perfect with a coffee!

Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v) 4.95

Affogato; vanilla ice cream, illy espresso, salt caramel and pecan biscotti (v) 5.50
Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat

Food for thought; £1 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.

Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try something chilled? Dairy-free milks available.

Iced coffee; Illy espresso, milk, maple syrup
Iced tea; Canton red berry and hibiscus, fresh mint

After Drinks - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini
Limoncello
Bulleit Bourbon Old Fashioned
Sapling Negroni
Valdivieso Eclat Botrytis Semillon - white dessert wine
Grenat Maury Lafage - red dessert wine

Our food ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation. We cook everything fresh on the day, only ever using the best possible ingredients.

Sustainability

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers like Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery who have the same mindset, striving to be sustainable, with complete traceability.

<https://butcombe.com/suppliers-producers/>



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