

..... The Victoria Traditional Sunday Roast

-served from 12noon-

1 course £18 2 course £22 3 course £26

STARTERS

Chicken Liver Parfait

Quince Chutney, Ciabatta Toasts,
Pickled Shallot & Spiced Fruit Butter

Crispy Whitebait

Devilled Mayo and Lemon (DF)

Soup of the Day

Stonehouse Bakery Seeded
Roll and Butter (V)(G&D on request)

**Goats Cheese, Caramelised Onion
& Cranberry Tartlet**

Pumpkin Seed Pesto & Rocket (V)

The Victoria Prawn Cocktail

in Chef's own Marie Rose Sauce
Crisp Lettuce and Seeded Roll
(GF on request)

MAINS

Topside of Beef - Butter Roast Turkey

Roast Pork - Homemade Nut Roast

served with Yorkshire Pudding, Seasonal Vegetables, Roast Parsnip, Creamy Mash,
Duck Fat Roasties, Sausage Meat Stuffing & Bone Marrow Gravy (G/D on request)

Our meats are sourced from Yorkshire farms that practice ethical farming methods

DESSERTS

**Calvados Steeped Stewed Apple
& Spiced Crumble Tart**

Salted Caramel Ice Cream

Sticky Toffee Pudding

Butterscotch Sauce
Clotted Cream Ice Cream

Rum & Raisin Panna Cotta

Stem Ginger Ice Cream,
Cinnamon Shortbread Biscuit

The Victoria Ice Cream Sundae

Yarde Farm Ice Cream
(G/D)on request

Sunday Lunch Sharing Board

A selection of all
3 Fantastic Victoria Roast Meats

Served with

Roast Parsnip
Heritage Carrot
Creamy Mashed Potato
Yorkshire Puddings
Duck Fat Roasties
Sausage Meat Stuffing
Seasonal Vegetables
Bone Marrow Gravy

£19 per person

If you have a food allergy please inform a member of staff
(V) = Vegetarian (G) = Can be made Gluten free (D) = Dairy free

Sunday Bar Menu

STARTERS

Chicken Liver Parfait

Quince Chutney, Ciabatta Toasts,
Pickled Shallot & Spiced Fruit Butter
8.50

Crispy Whitebait

Devilleed Mayo and Lemon
7.50 (DF)

Soup of the Day

Stonehouse Bakery Seeded
Roll and Butter
6.50 (V)(G&D on request)

Goats Cheese, Caramelised Onion & Cranberry Tartlet

Pumpkin Seed Pesto & Rocket
8.00 (V)

The Victoria Prawn Cocktail

in Chef's own Marie Rose Sauce
Crisp Lettuce and Seeded Roll
9.00 (GF on request)

Salt n Pepper Squid

Coriander, Citrus Mayo & Scallions
9.00

MAINS

10-12oz Whitby Cod & Chips

mushy peas & tartar sauce
17.00

The Victoria Burger

Radford's 8oz Burger in a Brioche Bun
Leeds blue cheese, Salad,
Beer Chutney & Fries
14.50

Spicy Bean Burger

in a seeded bun with Charred Halloumi,
salad, Garden Herb Aioli & Fries
13.50 (V)

Whitby Breaded Scampi

hand cut chips,
mushy peas & tartar sauce
15.00

DESSERTS

Calvados Steeped Stewed Apple & Spiced Crumble Tart

Salted Caramel Ice Cream
8.00

Rum & Raisin Panna Cotta

Stem Ginger Ice Cream,
Cinnamon Shortbread Biscuit
8.00

Sticky Toffee Pudding

Butterscotch Sauce
& Clotted Cream Ice Cream
8.00

The Victoria Ice Cream Sundae

with Yarde Farm Ice Cream
7.00 (G/D) on request

SANDWICHES

served on a White or Harvester soft roll
or Gluten Free bread

Hot

**Radford's
Cumberland Sausage**
with beer chutney (DF)
8.00

Roast Pork
stuffing, roasties, apple sauce
& bone marrow gravy
8.00 (DF)

Roast Beef
horseradish, roasties
& bone marrow gravy
8.00 (DF)

Chicken BLT
8.50 (DF)

Cold

Hand Carved Yorkshire Ham
served with beer chutney
8.00 (DF)

Cheese Savoury
with pickle
7.50 (DF)

Tuna Mayonnaise
7.50 (DF)

Prawn & Marie Rose Sauce
8.50 (DF)

LIGHT BITES & CHILDREN'S MENU

6.95

Fish Bites,
Chips 'N' Peas
(D)(G on request)

Sausage & Mash
with Gravy

Cheese Burger
& Chips

Chicken Goujons,
Chips 'N' Beans (D)

Pasta &
Tomato Sauce
topped with
Cheese (V)