

THE VICTORIA



STARTERS

- Seasonal Soup** \$7
- Tikka Pizza** \$9
Crispy flatbread, masala sauce, curried onions, cheddar, cilantro oil V
- Crab on Toast** \$12
Brioche toast, lump crab, capers, lemon
- Garlic Marmite Wings** \$9
Stilton blue cheese sauce, carrots
- Macaroni and Cheese** \$9
Bacon, ale, and cheddar sauce, topped with parmesan crumble
- Hummus** \$9
Crispy lavash, pickled pepper and onion V

PUB SNACKS

- Bacon Wrapped Dates** \$6
"Devils on Horseback" - Blue cheese stuffed dates wrapped in bacon GF
- Scotch Egg** \$6
Hard-boiled egg wrapped in sausage, with Branston pickle
- Pickled Beetroot Deviled Eggs** \$3
- Welsh Rarebit** \$5
Toast baked with English cheddar and ale sauce V
- Sausage Roll** \$6
Sausage in puff pastry, with grain mustard
- Curried Cheese Chips** \$7
Hand-cut fries topped with melted cheddar and mild curry sauce V

BRITISH CHEESES & CHARCUTERIE

1 for \$8, 2 for \$14, 3 for \$20, 4 for \$25

Cotswold - Cheddar - Stilton

- Ploughman's Lunch** \$12
Choice of cheese, chutney, pickles, salad

CHIPPY

- Fish and Chips** small \$14 - large \$18
Market fresh haddock, crispy golden batter
- Chicken and Chips** \$12
Four battered pieces of chicken
- Sausage and Chips** \$12
Battered Cumberland sausage

MAINS

- Bangers and Mash** \$16
Roasted port wine English sausages, clotted cream mustard mash, red wine onion gravy
- Chicken and Mushroom Pie** \$17
Wild mushrooms, veg, flaky pastry crust
- Chicken Tikka Masala** \$16
Yogurt marinated chicken, tomato curry sauce, spiced jasmine rice
- Shepherd's Pie** \$18
Lamb simmered with root vegetables, baked with cheddar mashed potatoes GF
- Vegetable Curry** \$15
Potato, spinach, coconut curry, squashes, chick peas, cauliflower, jasmine rice V, GF
- Kedgerree** \$14
Smoked whitefish, curried rice, fresh peas, coriander, hard-boiled egg, pickled pepper GF
- Wild Mushroom Shepherd's Pie** \$15
Mixed wild mushrooms and vegetables topped with cheesy mash V, GF

SALADS & SARNIES

Add chicken \$3 Add crab \$5 Add bacon \$2

- Victoria Salad** \$12
Crispy bacon, candied walnuts, cranberries, Stilton, red onion, pickled beetroot egg V
- Caesar Salad** \$11
Herbed croutons, red onion, egg V
- Beet Salad** \$12
Walnuts, red onion, goat cheese V, GF
- Guinness Burger** \$13
Caramelized onion, Sarson's mayo, tomato, Stilton blue or cheddar - add Fried Egg or Mushrooms \$2, add Rashers \$3
- Roast Beef Sandwich** \$12
Roast beef au jus, horseradish mayo, caramelized onion, Stilton blue or cheddar
- Fish Sandwich** \$14
4oz fish, toasted brioche bun, tartar sauce
- Roasted Chicken RLT Club** \$11
Rashers, lettuce, tomato, toasted brioche

ON THE SIDE

- Madras Curry - Mushy Peas - Heinz Beans - Beets - House Pickles** \$3
- Onion Gravy - Pickled Onions** \$2
- Hand-cut Chips** \$4
- Seasonal Veg - Sautéed Spinach** \$5

PUDDINGS

- Add scoop of ice cream, \$2
- Sticky Toffee Pudding** \$7
Date cake with toffee sauce and custard
- Seasonal Bread Pudding** \$7
Warm bread pudding served with custard
- Fried Mars Bar** \$6
Battered and fried Mars Bar

PUB-FRIENDLY WINES \$40 BOTTLE

White

Verdejo, Casamaro, 2014 \$10
Rueda, Spain

Verdicchio, Capestrano 2011 \$10
Marche, Italy

Riesling, Millbrandt 2011 \$10
Columbia Valley, WA

Rose

Negroamaro, Cantele, 2013 \$10
Salento, Italy

Red

Pinot Noir, Cloud Break, 2013 \$10
California

Shiraz Blend, Coriole, 2011 \$10
McLaren Vale, Australia

Malbec, Altosur 2012 \$10
Mendoza, Argentina

SHERRY

Pedro Ximinez, El Maestro Sierra \$12

Solera Cream Sherry, Gonzalez Byass \$10

MEAD

Makana Iqkhalika Herbal Blossom \$9
Mead
South Cape, South Africa

Bunratty Meade \$8
Clare County, Ireland

PORT & MADEIRA

Smith Woodhouse 2000 LBV \$12

Dows 10 Year Tawny \$12

Malmsey, Blandys Alvada 5 Year \$12

FIZZY DRINKS

Ginger Beer - Tango Apple - Club \$3
**Orange - Dandelion and Burdock -
Irn Bru**

TEA & COFFEE

Assam - Earl Grey - Small \$3, Large \$5
**Darjeeling - Breakfast - PG Tips -
Peppermint - PG Tips Decaf**

Coffee \$3

COCKTAILS

Pimms Cup \$9
Pimms, cucumber, mint, fruit, ginger beer

Double G and T \$9
Gin, ginger, lime, thyme, mint, tonic

Dark and Stormy \$9
Gosling's dark rum, ginger beer

Bramble \$9
*Gin, muddled blackberry, blackberry
liquor, lime*

The Vick Shandy \$7
Lemon, elderflower, ale

Rye Buck \$9
Rye whisky, ginger, lemon

Turkish Delight \$9
Gin, elderflower, rosewater, lemon, soda

SINGLE MALT SCOTCH

Glenmorangie 10 Year- Highland \$12

Macallan 10 Year- Highland \$12

Macallan 12 Year- Highland \$13

Macallan 15 Year-Highland \$18

Macallan 18 Year- Highland \$30

Dalwhinnie 15 Year- Highland \$15

Oban 14 Year- Highland \$17

Glenkinchie 12 Year- Lowland \$14

Glenlivet 12 Year- Speyside \$14

Glenfiddich 12 Year- Speyside \$14

Lagavulin 16 Year- Islay \$19

Laphroig 10 Year- Islay \$14

Talisker 10 Year- Island \$14

WHISKEY & BOURBON

Jameson \$6

Jack Daniels \$6

Dewars \$6

Jim Beam \$6

Fireball \$6

Famous Grouse \$7

Tullamore Dew \$7

Johnny Walker Black \$9

Knob Creek \$9

Maker's Mark \$9

Bulleit Rye \$9

MON-FRI HAPPY HOUR 4-7
KITCHEN OPEN UNTIL MIDNIGHT DAILY
SUNDAY BRUNCH 11-4 SUNDAY PUB ROAST 4-10

BEER

Old Ales, Ancient Ales

Harveys Elizabethan Ale - Sussex, England \$9
Brewed first in 1953 for the coronation of Queen Elizabeth II; fit for a queen. Dark, rich malts, caramelized fruit and nuts 7.5%ABV 9.3oz

Wiliams Brothers Ebulum - Alloa, Scotland \$7.5
Elderberry and bogmyrtal give this ancient gruit a rich, fruity character 6.5%ABV 11.2oz

Wadworth Old Timer - Devizes, England \$13
An old ale with deep chestnut hues and resonating flavours of dried fruit, earthy yeast and brown sugar 5.8%ABV 16.9oz

Stouts, Porters, Cream Ales

Meantime Coffee Porter - London, England \$8.5
If coffee and beer made a baby, this would be it 6.0%ABV 11.2oz

Sam Smith's Taddy Porter - Tadcaster, England \$7.5
Jet black pour gives way to deep, roastey and complex flavours of molasses, coffee, and cocoa nibs 5%ABV 12oz

Harviestoun Old Engine Oil - Alva, Scotland \$9
Profusely dark, dominated by bittersweet chocolate, yet remarkably balanced 6%ABV 12oz

Hambleton Nightmare Porter- Ripon, England \$12
...more like a dream. Black treacle, roasted malts, a solid English porter 5.0%ABV 500mL

St. Peter's Cream Stout - Bungay, England \$10.5
Richly dark cream stout with a satisfyingly bittersweet cocoa finish 6.5%ABV 500ml

Sam Smith's Oatmeal Stout - Tadcaster, England \$7.5
Molasses, dark fruits, and chocolate, with a healthy dose of English oats make for a delicious brew 5%ABV 12oz

Belhaven Black Ale- Dunbar, Scotland \$6
Guinness who? Newly released black ale delivers a richly drinkable stout 4.2%ABV 14.9oz

Guinness Stout - Dublin, Ireland \$5
The one and only... 5.9%ABV 14.9oz

Scottish Ales

Belhaven Scottish Ale - Dunbar, Scotland \$6
Ruby beauty from the Scottish highlands; sweet, smooth and creamy 5.2%ABV 12oz

Brown Ales, Strong Ales, Winter Warmers

Newcastle Brown Ale - Tadcaster, England \$5
The ubiquitous brown ale 4.7%ABV 12oz

Wells Sticky Toffee Pudding Ale - Bedford, England \$6.5
Liquid sticky toffee pudding, enough said 5.0%ABV 11.2oz

Tennent's Whisky Oak - Glasgow, Scotland \$7
Malt, oak, and Scotch -a match made in Scotland 6.0%ABV 11.2oz

Sam Smith's Winter Welcome- Tadcaster, England \$7.5
A dark and warming winter warmer for the holidays or anytime 6.0%ABV 12oz

Brooklyn Brown Ale - Brooklyn, NY, USA \$5
Homage to the British brown ale- toasty, malty, a subtle fruity finish 5.6%ABV 12oz

St. Peter's Winter Ale - Bungay, England \$10.5
A classic example of a English winter warmer - deep ruby, malty sweetness, balanced by hop bitterness 6.5%ABV 500mL

Pale Ale, Golden Ale, IPA

Fullers London Pride - London, England \$6
Straightforward and malty yet well balanced- the quintessential pub bitter 4.7%ABV 12oz

St. Peter's Golden Ale - Bungay, England \$10.5
Unique light golden ale from a serendipitous blend of English pale malts and challenger and goldings hops 4.7%ABV 16.9oz

Boddington's Pub Ale - Manchester, England \$5
A pub favourite. Smooth malts with a hint of tea-like bitterness 4.7%ABV 14.9oz

Yards IPA - Philadelphia, PA \$6
Amplly hopped, fruit forward aromas - a great American IPA 7.0%ABV 12oz

St. Peter's IPA - Bungay, England \$10.5
Pours a clear amber, generous hop bitterness slightly tamed by discreet maltiness on the palate. A very fine English IPA 5.5%ABV 16.9oz

Black Sheep Holy Grail Ale - Ripon, England \$5
Brewed to commemorate the 30th anniversary of Monty Python- fruity hops with a refreshing bitter finish 4.7%ABV 12oz

Harviestoun Bitter & Twisted - Alva, Scotland \$11.5
Zesty IPA with hints of citrus balanced by great malt character- think lemon soda 4.2% 16.9oz

Wild Beer Co Somerset Saison - Shepton Mallet, \$9.5 England

English saison is real, and delicious...Tropical fruity nose with tangy tangerine bitersweet saison funk 5%ABV 12oz

Brewdog Hardcore IPA - Aberdeen, Scotland \$8
A British style American style British IPA- make sense? With 150IBU's this is a brew for hopheads 9.2%ABV 12oz

Bitters and ESB

Coniston Bluebird Bitter \$10
Award winning bitter tickles the palate in all the right places- notes of biscuit, citrus peel, and a mild, well balanced hop finish 4.2%ABV 16.9oz

Wychwood Hobgoblin ESB - Oxfordshire, England \$6.5
Undoubtedly brewed over a cauldron- glowing ruby, earthy fruits, sweet lingering aroma 5.2% ABV 12oz

Timothy Taylor Landlord - Keighley, England \$9
The best kind of landlord- sessionable golden bitter brewed with a proper dose of British hops 4.1%ABV 16.9oz

Trooper Iron Maiden - Stockport, England \$10.5
Malt forward with a few chords (see what we did there?) of citrus 4.7%ABV 16.9oz

Barleywine, Scotch Ales, Imperial Stout

Orkney Skull Splitter - Stromness, Scotland \$9
Reddish hued ale named after the seventh Earl of Orkney- rich, satiny mouthfeel with deep rich fruity notes 8.5%ABV 12oz

Weyerbacher Old Heathen - Easton, PA \$7.5
Like a good espresso- creamy, velvety, and robust 8%ABV 12oz

Wells Courage Imperial Stout - London, England \$13
A revival of the recipe that started the style- Fit for royalty, dark, rich, and high in alcohol to brave the Russian winter 10%ABV 12oz

JW Lees 2011 Harvest Ale - London, England \$16
A cornucopia of dried fruits, honey, and sweet toffee, with a finish that lingers forever 11.5%ABV 9.3oz

DOMESTICS

Blue Moon \$6

Miller Lite \$5

Yuengling Lager \$5

Carlsberg Lager \$5

CIDER, PERRY, GINGER BEER, FRUIT ALES

Magners Pear Cider - Clonmel, Ireland \$6
Variety is the spice of life-as refreshing as the original with a lovely pear flavour 4.5%ABV 11.2oz

Samuel Smith's Organic Strawberry - Tadcaster, England \$10
This counts as a serving of daily fruits and veg, no? 5.1%ABV 16.9oz

Sam Smith's Organic Cider - Tadcaster, England \$10
Brilliant apple blossom shines through a slightly tart and sweet oh-so-quenching straw coloured beauty 5%ABV 18.7oz

Crabbies Ginger Beer - Leith, Scotland \$7
*Unique blend of fruits, spices, and real ginger 4.8%ABV 11.2oz
*Crabbies Orange Available**

Aspall Dry Cyder - Stowmarket, England \$12
Aroma suggestive of dessert apples, lingering elegant finish, reminiscent of Champagne 5.5%ABV 16.9oz

Aspall Peronelle's Blush - Stowmarket, England \$12
All of the goodness of Aspall Dry with added organic blackberry juice- tart and refreshing! 5.4%ABV 16.9oz

Thatcher's Green Goblin Cider - Sandford, England \$7
Oak ageing lends body to this funky effervescent brew 6%ABV 16.9oz

Strongbow Gold Apple Cider - London, England \$5
Dry style cider, tart apple flavour 5%ABV 12oz

Wychwood Ginger Beard- Oxfordshire, England \$10
Traditional style ale infused with fiery ginger root for a zesty kick 4.2%ABV 16.9oz

THE VICTORIA



FREEHOUSE™

BOTTLED BEVERAGES

- WEDNESDAY QUIZO 8PM
- THURSDAY PIE AND A PINT
- FRIDAY BRIT BEER TASTING
- SUNDAY BRUNCH & ROAST
- HAPPY HOUR 4-7 MON-FRI

STARTERS AND PUB SNACKS

Scone, Clotted Cream and Jam	\$5
<i>Daily selection of house-made scones</i>	
Scotch Egg	\$6
<i>Hard-boiled egg wrapped in sausage, with Branston pickle</i>	
Sausage Roll	\$6
<i>Sausage in puff pastry, with grain mustard</i>	
Pickled Beetroot Deviled Eggs	\$3
Welsh Rarebit	\$5
<i>Toast baked with English cheddar and ale sauce V</i>	
Crab on Toast	\$12
<i>Brioche toast, lump crab, capers, lemon</i>	
Curried Cheese Chips	\$7
<i>Hand-cut fries topped with melted cheddar and mild curry sauce V</i>	
Garlic Marmite Wings	\$9
<i>Stilton blue cheese sauce, carrots</i>	
Macaroni and Cheese	\$9
<i>Bacon, ale, and cheddar sauce, topped with parmesan crumble</i>	
Hummus	\$9
<i>Crispy lavash, pickled pepper and onion V</i>	

BRITISH CHEESES

Cotswold - Cheddar - Stilton

Liver Mousse - Black & White Pudding - Duck Prosciutto

1 for \$9 - 2 for \$16 - 3 for \$22 - 4 for \$28

Ploughman's Lunch

Choice of cheese, chutney, pickles, salad

CHIPPY

Fish and Chips

Market fresh haddock, crispy golden batter

Chicken and Chips

Four battered pieces of chicken

Sausage and Chips

Battered Cumberland sausage

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FREEHOUSE™

BRUNCH COCKTAILS

Bloody Mary	\$8
<i>House infused bacon vodka, bacon sea salt rim</i>	
Bacon Bloody Mary	\$9
<i>House infused bacon vodka, bacon sea salt rim</i>	
Mimosa	\$7.5
Pimms Cup	\$9
<i>Pimms, cucumber, mint, fruit, ginger beer</i>	
Double G and T	\$9
<i>Gin, ginger, lime, thyme, mint, tonic</i>	
Dark and Stormy	\$9
<i>Gosling's dark rum, ginger beer</i>	
Bramble	\$9
<i>Gin, muddled blackberry, blackberry liquor, lime</i>	
The Vick Shandy	\$7
<i>Lemon, elderflower, ale</i>	
Rye Buck	\$9
<i>Rye whisky, ginger, lemon</i>	
Turkish Delight	\$9
<i>Gin, elderflower, rosewater, lemon, soda</i>	

SUNDAY ROAST AVAILABLE AT 4PM

BREAKFAST

Full English Breakfast

Two eggs, fried tomato, mushrooms, Heinz beans, rashers, bangers

Vegetarian Full English

Two eggs, mushrooms, tomato, Heinz beans, vegetarian sausage

Bubble and Squeak

Vegetables and mashed potatoes smashed about on the griddle, two eggs, choice of rashers or bangers

Pimped Out Rarebit

*Welsh rarebit, two eggs, bacon, fried tomato -add mushrooms \$2
-add crab \$5*

Bacon Pancakes

Topped with candied bacon and bacon butter

Cadbury French Toast

Cadbury chocolate stuffed French toast, berry sauce

Mushroom on Toast

Wild mushrooms, sherry, two eggs, brioche toast, rashers

Victorian Curried Eggs

Hard-boiled eggs, mild curry sauce, jasmine rice, lavash chips

Kedgeriee

Smoked whitefish, curried rice, fresh peas, coriander, hard-boiled egg, pickled pepper GF

Eggs Benedict

Garlic parm scone, with rarebit hollandaise, spinach, tomato, rashers

BRUNCH SIDES

Bangers - Rashers - Black/White Pudding - Veg Sausage

\$3

Eggs - Fried Tomato - Heinz Beans - Mushrooms - Toast

\$2

SALADS & SARNIES

Beet Salad

Walnuts, red onion, goat cheese V, GF

Victoria Salad

Crispy bacon, candied walnuts, cranberries, Stilton, red onion, pickled beetroot egg V

Fish Sandwich

4oz fish, toasted brioche bun, tartar sauce

Guinness Burger

*Caramelized onion, Sarson's mayo, tomato, Stilton blue or cheddar -
add Fried Egg or Mushrooms \$2, add Rashers \$3*