



Large Party Menu - Pre Order

1 Course £11.50

2 Courses £17.00

3 Courses £22.00

Your whole party must order from this menu.

Orders must be received 48 hours in advance of your booking.

We request a £5 per person deposit payable to secure booking. No-shows on the night will be charged in full.

Starters

Local Brixworth Pâté, English ale chutney, leaves & toasts GFA

Prawn & Smoked Salmon Salad, tomato & paprika mayo GF

Homemade Smoked Mackerel Pâté on French toasts GFA

Garlic Butter Field Mushrooms, toasted sourdough, stilton & rocket (V) GFA

Homemade Tomato & Basil Soup, selection of freshly baked breads VEGAN GFA

Main Course

Homemade Chicken & Bacon Pie, peas, chips, gravy

Slow Cooked Lamb Shank, creamy mash, savoy cabbage, rosemary & redcurrant gravy GFA

10oz Gammon Steak, chips, peas, tomato, onion rings, Station Farm fried egg GFA

Trio of Olde English Sausages, mashed potatoes, peas, gravy (S)

Green Pesto, White Wine, Cream & Pinenut Linguine (V)

Red Onion & Rosemary Soya Sausages, crushed new potatoes, peas, onion gravy (S) VEGAN

Prawn & Smoked Salmon Salad, tomato & paprika mayo (S) GF

Olde Victoria Burgers

6oz Homemade Steak Burger GFA

Cajun Chicken Breast with Mayo GFA

Homemade Lamb Burger, minted yoghurt GFA

Thai Spiced Vegetable Burger (V)

Beetroot, Red Pepper & Quinoa Burger VEGAN

Each served in a pretzel roll with gem lettuce, beef tomato, gherkins. Seasoned chips, onion rings.

Cheddar 0.75 / **Blue Cheese** 1.00 / **Bacon** 1.00

Sides & Sauces

Beer Battered Onion Rings 3.00 / **Portion of Chips** 2.95 / **Sweet Potato Fries** 3.95

Garlic Bread 2.95 / **Cheesy Garlic Bread** 3.95 / **Peppercorn Sauce** 2.50 / **Béarnaise Sauce** 2.50

Mixed Green Salad 3.00 / **Caesar Salad** 3.50 / **Mac 'n' Cheese** 4.00

Bread & Butter 2.50 / **Bread with Oil & Balsamic** 2.50 / **Marinated Olives** 3.00

Braised Red Cabbage 2.50 / **Savoy Cabbage** 2.50

Upgrade to **Sweet Potato Fries** £1.50 or swap to **Buttered New Potatoes** on any dish - just ask!

Desserts

Sticky Toffee Pudding, custard

Baked Vanilla Cheesecake, salted caramel pecans

Classic Panna Cotta, wild blueberry compote GF

Assorted Luxury Ice Creams GF

Olde Vic Cheese Board, red onion marmalade, grapes, celery & biscuits GFA

