



Lunch Menu

Served Monday-Friday 12.00-14.30 / Saturday 12.00-16.30

Nibbles

Marinated Olives GF 3.00

Bread with Oil & Balsamic GFA 2.50

Bread & Butter GFA 2.50

Breads, harissa houmous, oil & balsamic,
guacamole GFA 4.00

Breaded Whitebait, homemade tartar sauce 4.00

Garlic Bread GFA 2.95

Cheesy Garlic Bread GFA 3.95

Starters

Homemade Soup of the Day

Selection of freshly baked breads GFA 5.00

Local Brixworth Pâté

English ale chutney, leaves & toasts GFA 6.25

Prawn & Smoked Salmon Salad

Tomato & paprika mayo GF 6.95

Filo Breaded Prawns

Sweet chilli dipping sauce 6.25

Grazing Boards

Old Northamptonshire

Roasted ham, pork pie, Brixworth
pâté, sausage roll, cheddar,
pickles, chutney, cherry
tomatoes, celery, bread GFA

Seafood

Homemade smoked mackerel pâté,
breaded whitebait, mini prawn
cocktail, smoked salmon, homemade
tartar sauce, sriracha mayo

Continental

Assorted continental
meats, mozzarella,
olives, sundried tomatoes,
mixed leaves, bread GFA

9.25 individual 14.95 sharing for two

Malted Baguettes & White Ciabatta (S) GFA

Each served with chips & dressed leaves

Flat Iron Open Steak Ciabatta *served pink*, horseradish, rocket, onion rings 9.95

Caesar Club, Cajun chicken breast, bacon, smashed avocado, gem lettuce, Caesar dressing 8.50

Mature Cheddar, English ale chutney (V) 7.75

Greenland Prawns, Marie Rose, mixed leaves 8.50

Continental Meats, mozzarella, gherkins, dijon mayo 8.00

Olde Victoria Burgers

6oz Homemade Steak Burger GFA 11.00

Cajun Chicken Breast Burger GFA 11.00

Homemade Lamb Burger, minted yoghurt GFA 11.00

Thai Spiced Vegetable Burger (V) 10.50

Beetroot, Red Pepper & Quinoa Burger VEGAN 10.50

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 / **Fried Egg** 0.75

8oz Flat Iron Steak *served pink*, chips, rocket, Béarnaise sauce GFA 14.00

Homemade Pie of the Day, chips or mash, peas & gravy (S) 10.50

Hand Battered Cod, chips, garden or mushy peas, tartar sauce (S) 11.50

Trio of Olde English Sausages, mashed potatoes, peas, gravy (S) 10.50

Red Onion & Rosemary Soya Sausages, crushed new potatoes, peas, onion gravy VEGAN (S) 10.50

Wiltshire Roasted Ham, two Station Farm eggs & chips (S) GF 9.75

Butternut Squash Gobi Dhansak. Served with basmati rice & chapatti VEGAN 11.50

Wild Mushroom & Spinach Risotto, pine nut & cherry tomato salad GF/VEGAN AVAILABLE 11.50

Cajun Chicken and Bacon Caesar Salad (S) GFA 10.50

Prawn & Smoked Salmon Salad, tomato & paprika mayo (S) GF 11.50

Classic Tuna Steak Nicoise Salad GF 11.50

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



Evening Menu

Served Monday-Thursday 17.30-20.00 / Friday-Saturday 17.30-21.00

Nibbles

Bread & Butter GFA 2.50 / **Bread with Oil & Balsamic** GFA 2.50 / **Breaded Whitebait**, homemade tartar sauce 4.00
Garlic Bread GFA 2.95 / **Cheesy Garlic Bread** GFA 3.95
Marinated Olives GF 3.00 / **Breads**, harissa houmous, oil & balsamic, guacamole GFA 4.00

Starters

Baked Camembert Sharer, dipping crouton, English ale chutney GFA 10.50
Anti Pasti Platter, cold meats, olives, mozzarella, sundried tomatoes, bread, oil & balsamic GFA 8.00 for one / 14.50 for two
Homemade Smoked Mackerel Pâté on French toasts GFA 6.25
Homemade Soup of the Day, selection of freshly baked breads GFA 5.00
Local Brixworth Pâté, dressed leaves & toasts GFA 6.25
Prawn & Smoked Salmon Salad, tomato & paprika mayo GF 6.95
Garlic Butter Field Mushrooms, toasted sourdough, stilton & rocket (V) GFA 6.25
Filo Breaded Prawns, sweet chilli dipping sauce 6.50
Vegetarian Anti Pasti Platter, beef tomato, olives, sundried tomatoes, roasted peppers, marinated wild mushrooms VEGAN GF 7.50 for one / 13.00 for two

Burgers & Grill

6oz Homemade Steak Burger GFA 11.00	8oz Flat Iron Steak
Cajun Chicken Breast with Mayo GFA 11.00	Served pink with chips, rocket, Béarnaise sauce GF 15.00
Homemade Lamb Burger , minted yoghurt GFA 11.00	10oz Sirloin Steak
Thai Spiced Vegetable Burger (V) 10.50	Chips, vine tomato, garlic butter field mushroom, peas, onion rings GFA 21.00
Beetroot, Red Pepper & Quinoa Burger VEGAN 10.50	10oz Gammon Steak
Each served in a pretzel roll with gem lettuce, beef tomato, gherkin. Seasoned chips, onion rings.	Chips, peas, tomato, onion rings, fried egg GFA 13.00
Cheddar 0.75 / Blue Cheese 1.00 / Bacon 1.00 / Fried Egg 0.75 / Peppercorn 2.50 / Béarnaise Sauce 2.50	

Corn Fed Chicken, tomato & mozzarella stuffing, prosciutto, sauté potatoes, green beans, sauce provencal GF 14.00
Homemade Pie of the Day, peas, chips or creamy mash 11.25
Pork Belly, potato dauphinoise, braised red cabbage, sage & cider sauce GFA 14.50
Slow Cooked Lamb Shank, creamy mash, savoy cabbage, rosemary & redcurrant gravy GFA 15.00
Hand Battered Cod, chips, garden or mushy peas, homemade tartar sauce (S) 11.50
Trio of Olde English Sausages, mashed potatoes, peas, gravy (S) 10.50
Red Onion & Rosemary Soya Sausages, crushed new potatoes, peas, gravy (S) VEGAN 10.50
Green Pesto, White Wine, Cream & Pinenut Linguine (V) 12.00
Butternut Squash Gobi Dhansak, basmati rice, chapatti VEGAN 11.50
Jackfruit Balti, basmati rice, chapatti VEGAN 11.50
Wild Mushroom & Spinach Risotto, pine nut & cherry tomato salad GF/VEGAN AVAILABLE 11.50
Olde Vic Cajun Chicken Caesar Salad, crisp bacon (S) GFA 10.50
Prawn & Smoked Salmon Salad, tomato & paprika mayo (S) GF 11.50
Classic Tuna Steak Nicoise Salad GF 11.50

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 / Swap to **Buttered New Potatoes** on any dish - just ask!



Sample Sunday Lunch Menu *Changes Weekly*

Starters

All £4.95

Greenland Prawn Salad, Marie Rose, granary bread & butter ^{GFA}

Goats Cheese & Red Onion Chutney Tart ^(v)

Homemade Slow Roasted Tomato & Basil Soup, bread & butter ^{(v) GFA}

Lightly Dusted Calamari, aioli, dressed leaves

Local Brixworth Pâté, red onion chutney, French toasts ^{GFA}

Main Course

Roast Topside of Angus Beef £11.95 ^{GFA}

Slow Roasted Cornish Lamb Shoulder £11.95 ^{GFA}

Roast Loin of English Pork, stuffing £10.95 ^{GFA}

Homemade Turkey & Mushroom Pie £10.50

Olde Victoria Mature Cheddar Nut Roast ^(v) £10.50

**All served with Yorkshire pudding, cauliflower cheese, fresh vegetables,
parsnips & roast potatoes**

Baked Fillet of Tuna, crushed new potatoes, prawn & caper butter £11.50

For the little ones...

We offer smaller starters, roasts and desserts for half price, or...

Sausages, roast potatoes, Yorkshire pudding, vegetables & gravy £6.00 ^{GFA}

Chicken Breast Nuggets, roast potatoes, Yorkshire pudding & vegetables £6.00

Mac 'n' Cheese, bread & butter £5.00

Desserts

All £4.95

Toffee Apple & Sultana Crumble, granola topping, custard

New York Blueberry Cheesecake, cream

Warm Chocolate Brownie, luxury vanilla ice cream

Ice Cream Selection ^{GFA}

(£1.50 per scoop - Vanilla/Chocolate/Mint/Strawberry/Butterscotch)

Cheese Board, chutney, biscuits ^{GFA}

Please notify a member of staff should you have any dietary requirements or allergies and we will be happy to help.

We politely ask that children remain seated in the restaurant.

GFA = Gluten Free Available / GF = Gluten Free / (S) = Smaller Portion Available / (V) = Vegetarian



Children's Menu

5.00

Cod Fish Goujons, chips & garden peas or baked beans

100% Chicken Breast Nuggets, chips & garden peas or baked beans

Sausages, chips or mash & garden peas or baked beans,
served with a mini jug of gravy GFA

Cheese & Tomato Pizza with chips

4oz Olde Vic Cheeseburger with chips GFA

Macaroni Cheese with garlic bread

Desserts 2.50

Olde Vic Sundae

Vanilla ice cream, chocolate sauce & chocolate brownie

Two Scoops of Ice Cream

Baked New York Cheesecake, caramel sauce



Dessert Menu

Sticky Toffee Pudding, custard or ice cream GFA 6.25

Classic Lemon Tart, clotted cream, raspberry coulis 5.75

Baked New York Vanilla Cheesecake, salted caramel pecans GF 5.95

Classic Panna Cotta, wild blueberry compote GF 5.75

Warm Chocolate Brownie, chocolate ice cream GFA 5.75

Assorted Luxury Ice Creams GF 1.90/scoop

Strawberry, chocolate, vanilla, mint-choc, butterscotch (VEGAN AVAILABLE)

Olde Vic Cheese Board, chutney, celery & biscuits 7.00 GFA

Shropshire Blue, Brie, Lincolnshire Poacher, Comte

Teas and Coffees

illy Coffee

Americano 2.65

Cappuccino 3.00

Latté 3.00

Espresso 2.65

Teapigs Tea

Everyday Brew 2.20

Mao Feng Green Tea 2.50

Darjeeling Earl Grey 2.20

Super Fruits 2.50

Peppermint Leaves 2.20

Liqueurs

Courvoisier VSOP (25ml) 3.25

Ruby Port (50ml) 3.85

Southern Comfort (25ml) 2.75

Malt Whisky from 3.25

Berry Bros. Special Reserve

Calvados (25ml) 4.75

Amaretto (25ml) 2.85

Cointreau (25ml) 2.85

Baileys (50ml) 3.60

Tia Maria (25ml) 2.85

Sambucca (25ml) 2.85

10 Year Tawny Port (50ml) 4.25



Evening Bar & Garden Menu

Served Monday-Saturday 17.30-19.00

Larger Menu Available in our Restaurant - please ask if you'd like a table

Grazing Boards

Old Northamptonshire

Roasted ham, pork pie, Brixworth pâté, sausage roll, cheddar, pickles, chutney, cherry tomatoes, celery, bread GFA

Seafood

Homemade smoked mackerel pâté, breaded whitebait, mini prawn cocktail, smoked salmon, homemade tartar sauce, sriracha mayo

Continental

Assorted continental meats, mozzarella, olives, sundried tomatoes, mixed leaves, bread GFA

9.25 individual 14.95 sharing for two

Olde Victoria Burgers

6oz Homemade Steak Burger GFA 11.00

Cajun Chicken Breast Burger GFA 11.00

Homemade Lamb Burger, minted yoghurt GFA 11.00

Thai Spiced Vegetable Burger (V) 10.50

Beetroot, Red Pepper & Quinoa Burger VEGAN 10.50

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 / **Fried Egg** 0.75

Hand Battered Cod, chips, garden or mushy peas, tartar sauce (S) 11.50

Wiltshire Roasted Ham, two Station Farm eggs & chips (S) GF 9.75

Trio of Olde English Sausages, mashed potatoes, peas, gravy (S) 10.50

Red Onion & Rosemary Soya Sausages, crushed new potatoes, peas, onion gravy VEGAN (S) 10.50

Wild Mushroom & Spinach Risotto, pine nut & cherry tomato salad GF/VEGAN AVAILABLE 11.50

Cajun Chicken and Bacon Caesar Salad (S) GFA 10.50

Prawn & Smoked Salmon Salad, tomato & paprika mayo (S) GF 11.50

Classic Tuna Steak Nicoise Salad GF 11.50

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

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

For the little ones...

5.00 each

Cod Fish Goujons, chips & garden peas or baked beans

100% Chicken Breast Nuggets, chips & garden peas or baked beans

Butchers Sausages, chips or mash & garden peas or baked beans. Served with a mini jug of gravy GFA

Cheese & Tomato Pizza with chips

4oz Olde Victoria Cheeseburger with chips GFA

Macaroni Cheese with garlic bread

Please note: On occasion, during peak times, we are unable to serve food in the garden due to restaurant bookings and kitchen capacity - we don't want the quality of food and service to suffer...

We do not offer table service in the garden. Please collect all drinks, cutlery & condiments that you require - Thank you for your understanding!

Please notify a member of staff should you have any dietary requirements or allergies and we will be happy to help

GFA = Gluten Free Available / GF = Gluten Free / (S) = Smaller Portion Available / (V) = Vegetarian



Wine List

Sparkling Wines & Champagne

	200ml	75cl
G&G , Prosecco DOC Italy 11.0%	£5.50	
Undici , Prosecco DOC Italy 11.0%		£19.95
Pink Prosecco, Maschio dei Cavalieri , Rosé Italy 11.5%		£18.50
Jacques Bardelot , Champagne France 12.5%		£29.95
Veuve Cliquot , Champagne France 12.0%		£47.50

White Wines

	125 / 175 / 250ml	75cl
Savino , Pinot Grigio Italy 12.0%	£2.60 / £3.50 / £4.95	£14.50
Punto de Vista Sauvignon Blanc Chile 12.5%	£2.60 / £3.50 / £5.00	£14.50
Sam's Island , Chardonnay Australia 12.5%	£2.70 / £3.70 / £5.25	£15.00
Calvet , Chablis Reserve France 12.5%		£22.00
Ara Pass , Sauvignon Blanc Marlborough 13.0%	£3.85 / £5.25 / £7.50	£21.00
Brochard , Sancerre France 13.0%		£21.00

Red Wines

	125 / 175 / 250ml	75cl
Rock Hopper , Shiraz Australia 13.0%	£2.70 / £3.70 / £5.25	£14.95
Punto de Vista , Merlot Chile 13.0%	£2.85 / £3.85 / £5.50	£15.50
Rocosa , Malbec Argentina 13.0%	£3.00 / £4.00 / £5.70	£16.50
Tour de Perrigal , Bordeaux France 13.0%		£19.50
Lagunilla , Rioja Crianza Spain 13.5%		£16.95
Calvet Cotes du Rhone France 14.0%		£20.00
Ara Single , Pinot Noir New Zealand 13.5%		£23.50

Rosé Wines

	125 / 175 / 250ml	75cl
Jack Rabbit , White Zinfandel California 10.5%	£2.60 / £3.50 / £4.95	£14.50
Giotto , Pinot Grigio Rosé Italy 12.5%	£2.60 / £3.50 / £5.00	£14.50
Borchard , Sancerre Rosé France 13.0%		£22.50