



## Sample 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, bread

#### 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

**Open Steak Ciabatta**, 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 Rump Steak**, chips, rocket, Béarnaise sauce GFA 15.00

**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

**Steak & Blue Cheese Salad**, Ranch dressing GF 13.00

**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 croutons, 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  
**Cajun Chicken Breast with Mayo** 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

**8oz Rump Steak**  
Chips, rocket, Béarnaise sauce GF 15.00

**10oz Sirloin Steak**  
Chips, vine tomato, garlic butter field mushroom, peas, onion rings GFA 21.00

**10oz Gammon Steak**  
Chips, peas, tomato, onion rings, fried egg GFA 13.00

Each served in a pretzel roll with gem lettuce, beef tomato, gherkin. Seasoned chips, onion rings.  
Cheddar 0.75 / Blue Cheese 1.00 / Bacon 1.00 / Fried Egg 0.75 / Peppercorn 2.50 / Béarnaise Sauce 2.50

**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  
**Arrabbiata Linguine**, garlic flat bread (V) 11.00 *or with Cajun chicken* 13.50  
**Butternut Squash Gobi Dhansak**, basmati rice, chapatti VEGAN 11.50  
**Green Lentil, Swede & Sweet Potato Cottage Pie**, garden peas & gravy 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  
**Steak & Blue Cheese Salad**, Ranch dressing GF 13.00

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



## **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 Chocolate Cheesecake**, caramel sauce



## Dessert Menu

**Sticky Toffee Pudding**, custard or ice cream GFA 6.25

**Classic Lemon Tart**, clotted cream, raspberry coulis GF 5.75

**Dark Chocolate Cheesecake**, cream, chocolate sauce GF 5.95

**Mulled Berry Panna Cotta**, shortbread biscuits GFA 5.75

**Warm Chocolate Brownie**, chocolate ice cream GFA/VEGAN AVAILABLE 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

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## 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

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## 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

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



## 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

**Add a Festive Topping - Bacon, Brie & Cranberry** 2.50

**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

**Steak & Blue Cheese Salad**, Ranch dressing GF 13.00

**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   |
|---|-------|--------|
| <b>G&amp;G</b> , Prosecco DOC<br>Italy 11.0%        | £5.50 |        |
| <b>Undici</b> , Prosecco DOC<br>Italy 11.0%         |       | £19.95 |
| <b>Pink Prosecco, Maschio dei</b><br>Italy 11.5%    |       | £18.50 |
| <b>Jacques Bardelot</b> , Champagne<br>France 12.5% |       | £29.95 |
| <b>Veuve Cliquot</b> , Champagne<br>France 12.0%    |       | £47.50 |

### White Wines

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

### Red Wines

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

### Rosé Wines

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