

THE OLDE VICTORIA

BURTON LATIMER

EVENING MENU

NIBBLES

MARINATED OLIVES GF	4.50
CIABATTA Local rapeseed oil & balsamic vinegar GFA	3.50
GARLIC CIABATTA GFA	3.75
CHEESY GARLIC CIABATTA GFA	5.00
CRISPY HALLOUMI Sweet chilli dip GF	6.50
PORK BELLY FRIES BBQ jerk glaze GF	6.50
MINI CHORIZO Hot honey	6.50
CAULIFLOWER WINGS Harissa mayo	6.50
PITA BREADS Whipped feta, hot honey	6.50

STARTERS

HOMEMADE MACKEREL & HORSERADISH RILLETTE Toasted ciabatta, lemon mayo GFA	8.00
CURRIED SCOTCH EGG Masala sauce, crispy onions, papadums	8.50
TRIO OF FALAFEL Soy, sesame & ginger dressing, harissa dipping humous GF / VEGAN	8.00
LOCAL BRIXWORTH PATE Chutney, toasted ciabatta GFA	8.50
TEMPURA BATTERED SQUID Garlic aoli	9.00
BAKED MUSHROOMS ON TOAST Rarebit topping, rocket GFA / V	9.00
WILD MUSHROOM & CHESTNUT SOUP Ciabta & butter GFA / VEGAN	7.50
PANKO BREADED PRAWNS Sweet chilli dip	8.50
BAKED CAMEMBERT Toasted walnuts, hot honey, malted baguette GFA	9.00

SIGNATURE DISHES

ALL SERVED WITH STEAMED GREENS

ROASTED FILLET OF HAKE Broccoli spears, roasted cherry tomatoes, crushed new potatoes, yuzu hollandaise	21.00
CHICKEN BALLOTINE Stuffed with spinach, wrapped in Parma ham. Pea puree, roasted carrot, potato dauphinoise, red wine sauce GF	21.00
BRAISED BEEF SHORT RIB Roasted parsnip, burnt onion puree, hasselback potato, bone marrow sauce, root vegetable crisps GF	23.00
SAGE ROASTED PORK BELLY Black pudding bon bon, red cabbage, potato dauphinoise, crackling, sage gravy	21.00
FILO WRAPPED SALMON FILLET Cream cheese & dill, Tenderstem broccoli, crushed new potatoes, Hollandaise sauce	21.00
OLDE VIC VENISON HOTPOT Smoked bacon, juniper & baby onions. Carrot & parsnip mash, crispy potato topping, gravy GF	19.00
PAN ROASTED DUCK BREAST Braised red cabbage, dauphinoise potatoes, red wine jus, candied beetroot crisps GF	23.00

GRILL

10oz SIRLOIN STEAK Chips, tomato, mushroom, peas, onion rings GFA	27.00
8oz RUMP STEAK Chips, tomato, mushroom, peas, onion rings GFA	23.00
9oz BARNESLEY CHOP Chips, tomato, mushroom, peas, onion rings GFA	22.50
10oz GAMMON STEAK & EGG Chips, tomato, peas, onion rings GFA	19.00

SAUCES & SIDES

PEPPERCORN SAUCE	
BLUE CHEESE SAUCE	
CHIMICHURRI	
BEARNAISE SAUCE	3.50
BEER BATTERED ONION RINGS	3.95
BOWL OF CHIPS	3.95
SWEET POTATO FRIES	4.95
MIXED SALAD	3.75
CAESER SIDE SALAD	4.50
STEAMED GREEN VEGETABLES	4.20
HOUSE COLESLAW	3.50
SAUTE POTATOES	3.50
SWEET POTATO FRIES UPGRADE	1.95

PLEASE INFORM US OF ANY ALLERGIES WHEN ORDERING
GF(A) = GLUTEN FREE (AVAILABLE)

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HOUSE BURGERS

SERVED IN A SEEDED GLAZED BUN
WITH GEM LETTUCE, BEEF TOMATO &
GHERKINS. CHIPS & RINGS

6oz ABERDEEN ANGUS GFA	16.00
CAJUN CHICKEN BREAST GFA	16.00
SOUTHERN FRIED CHICKEN	16.00
BEETROOT, RED PEPPER & QUINOA VEGAN AVAILABLE	15.75

TOPPINGS

CHEDDAR	1.80
BLUE CHEESE	2.25
AMERICAN CHEESE SLICES	1.80
BACON	2.50
BBQ BEEF BRISKET	3.00
FRIED EGG	1.50

SIGNATURE BURGERS

BUTTERMILK CHICKEN BURGER Buttermilk chicken thigh, pickled red onions, garlic mayo, gem lettuce, beef tomato. Chips & rings	17.50
THAI SPICED VEGGIE BURGER Spiced Thai burger, spiced hummus, sticky ginger & chilli sauce, whipped feta. Seeded glazed bun, gem lettuce, beef tomato. Chips & rings (V) / VEGAN AVAILABLE	19.50

KIDS MEALS

(For kids up to 12 years old)

7.95 EACH
CHOOSE FROM:

HAND BATTERED HADDOCK
WHOLETAIL SCAMPI
100% CHICKEN BREAST NUGGETS
PLANT BASED BATTERED NUGGETS VEGAN
CHEESE & TOMATO PIZZA (V)
4oz CHEESEBURGER
TOMATO & MASCARPONE PASTA (V)
MAC 'N' CHEESE (V)
TWO BUTCHERS SAUSAGES WITH GRAVY GFA / VEGAN AVAILABLE

ADD TWO SIDES:

CHIPS	MASH	GARLIC BREAD
GARDEN PEAS		PILAU RICE
SALAD		BAKED BEANS
		CUCUMBER & PEPPER STICKS

BEANS ON TOAST WITH CHEESE
GFA (V)

MAIN MEALS

HOMEMADE PIE OF THE DAY Seasonal vegetables, chips or mash, gravy	16.50
VEGGIE PIE Goats cheese, sweet potato & spinach. Seasonal vegetables, chips or mash, gravy (V)	16.50
HAND BATTERED HADDOCK Chips, garden or mushy peas, homemade tartar sauce	17.95
WHOLETAIL SCAMPI Chips, garden or mushy peas, homemade tartar sauce	15.95
HOME ROASTED HAM Two 'Station Farm' fried eggs, peas & chips GF	15.00
LIVER & BACON CASSEROLE Creamy mash, seasonal vegetables, crispy onions GFA	16.50
PORK & GUINNESS SAUSAGES Creamy mash, seasonal vegetables, sticky onions, gravy GFA	15.50
VEGGIE CUMBERLAND SAUSAGES Creamy mash, seasonal vegetables, gravy	15.00
SWEET POTATO & RED ONION SEEDED TART Parsley saute potatoes, seasonal vegetables GF / VEGAN	16.00
CAJUN CHICKEN & BACON CAESAR SALAD Romaine, cherry tomatoes, parmesan, croutons GFA	15.25
8oz RUMP STEAK SALAD Mixed leaves, cherry tomatoes, croutons, chimichurri dressing GFA	19.50
BUTTER CHICKEN CURRY Pilau rice, papadum, naan bread, chutney GFA	16.50
CHICKPEA, SWEET POTATO & SPINACH CURRY Pilau rice, papadum, naan bread, chutney GFA / VEGAN	16.50
LAMB ROGAN JOSH Pilau rice, papadum, naan bread, chutney GFA	17.50

WHAT'S ON

MONDAY PIE NIGHTS Choice of homemade pie and a dessert	16.00
TUESDAY BURGER NIGHTS House Burger, two toppings and a pint	20.00
WEDNESDAY CURRY NIGHTS Sharing starter, choice of curry with rice & naan	16.00

FOLLOW US FOR MORE!



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