

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 Piri Piri dip GF	6.50
PORK BELLY FRIES BBQ jerk glaze GF	6.50
MINI CHORIZO Hot honey	6.50
CAULIFLOWER WINGS Buffalo hot sauce	6.50
PITA BREADS Whipped feta, hot honey, guacamole	6.50

STARTERS

HOMEMADE MACKEREL & HORSERADISH RILLETTE Toasted ciabatta, lemon mayo GFA	8.00
PANKO BREADED HALLOUMI Warm jam, hot honey	8.50
CURRIED SCOTCH EGG Masala sauce, crispy onions, papadums	8.50
MUSHROOM ARANCINI Romesco sauce, parmesan (V)	8.00
LOCAL BRIXWORTH PATE Chutney, toasted ciabatta GFA	8.50
TEMPURA BATTERED SQUID Garlic aioli	9.00
BAKED MUSHROOMS ON TOAST Rarebit topping, rocket GFA / V	9.00
CARROT, RED LENTIL & CORRIANDER SOUP Ciabatta & butter GFA / VEGAN	7.50
PANKO BREADED PRAWNS Sweet chilli dip	8.50

SIGNATURE DISHES

ROLLED FILLET OF HADDOCK Savoy, bacon, pea & broad bean fricasee, new potato cake, lemon & chive Hollandaise	21.00
CORNFED CHICKEN SUPREME Wild mushroom, baby onion & smoked bacon sauce, fine green beans, garlic hasselback potato GF	21.00
BRAISED BEEF SHORT RIB Roasted parsnip, roasted carrot, burnt onion puree, hasselback potato, bone marrow sauce, GF	23.00
SAGE CRUSTED PORK TENDERLOIN Tenderstem broccoli, saute potatoes, romesco sauce GF	20.00
FILO WRAPPED SALMON FILLET Cream cheese & dill, Tenderstem broccoli, crushed new potatoes, Hollandaise sauce	21.00
CANNON OF LAMB Garlic & rosemary marinade, roasted leeks, potato dauphinoise, redcurrant jus GF	24.00
PAN ROASTED DUCK BREAST Braised red cabbage, dauphinoise potatoes, red wine jus, candied beetroot crisps GF	23.00
ADD STEAMED GREENS	4.20

GRILL

10oz SIRLOIN STEAK Chips, tomato, mushroom, peas, onion rings GFA	29.50
8oz MARINATED FLAT IRON Served medium-rare. Chips, tomato, mushroom, peas, onion rings GFA	22.50
9oz BARNESLEY CHOP Chips, tomato, mushroom, peas, onion rings GFA	23.00
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
CAESAR 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	16.00
Burger sauce	
GFA	
CAJUN CHICKEN BREAST	16.00
Mayonnaise	
GFA	
SOUTHERN FRIED CHICKEN	16.00
BEETROOT, RED PEPPER & QUINOA	15.75
VEGAN AVAILABLE	

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

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

WHAT'S ON

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

FOLLOW US FOR MORE!



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