

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, guacamole	6.50
BREADED WHITEBAIT Tartar dip	7.25

SIGNATURE DISHES

ROLLED FILLET OF HAKE Savoy, bacon, pea & broad bean fricasee, new potato cake, lemon & chive Hollandaise	21.00
COQ AU VIN Potato dauphinoise, parsnip, carrot, green beans	18.00
9oz PORK CUTLET Wholegrain mustard mash, Tenderstem broccoli, roasted carrot, sage & cider gravy GFA	19.00
BRAISED BEEF SHORT RIB Roasted parsnip, roasted carrot, burnt onion puree, hasselback potato, bone marrow sauce, parsnip crisp GF	23.00
FILO WRAPPED SALMON FILLET Cream cheese & dill, Tenderstem broccoli, crushed new potatoes, chive 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, parsnip crisps GF	23.00
ADD STEAMED GREENS	4.20

STARTERS

HOMEMADE MACKEREL & HORSERADISH RILLETTE Toasted ciabatta, lemon mayo GFA	8.00
PANKO BREADED HALLOUMI Warm jam, hot honey	8.50
OLDE VIC SCOTCH EGG Peppercorn sauce	8.50
TOMATO & MOZZARELLA 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 Blue cheese sauce, rocket GFA / V	9.00
CARROT, RED LENTIL & CORRIANDER SOUP Ciabatta & butter GFA / VEGAN	7.50
PANKO BREADED PRAWNS Sweet chilli dip	8.50

GRILL

10oz SIRLOIN STEAK Chips, tomato, mushroom, peas, onion rings GFA	29.50
10oz MARINATED FLAT IRON Served medium-rare. Chips, tomato, mushroom, peas, onion rings GFA	24.50
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
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)

THEOLDEVIC.CO.UK



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	
THAI SPICED VEGGIE BURGER	15.75
(v) / 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	
OLDE VIC BRISKET BURGER	19.50
6oz Aberdeen Angus burger, BBQ brisket, American cheese, bacon, American mustard, nacho cheese sauce. Seeded glazed bun, gem lettuce, beef tomato. Chips & rings	
GFA	

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)
TOMATO & MASCARPONE PASTA
(v)
MAC 'N' CHEESE
(v)
TWO BUTCHERS SAUSAGES WITH GRAVY
GFA/ VEGAN AVAILABLE
4oz CHEESEBURGER

ADD TWO SIDES:

CHIPS	MASH	GARLIC BREAD
GARDEN PEAS		PILAU RICE
SALAD		BAKED BEANS
CUCUMBER & CHERRY TOMATOES		

BEANS ON TOAST WITH CHEESE	5.50
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 HAKE	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 CAESAR SALAD	15.25
Romaine, cherry tomatoes, parmesan, croutons GFA	
10oz MARINATED FLAT IRON STEAK SALAD	20.50
Served medium-rare, mixed leaves, cherry tomatoes, whipped feta, croutons, chimichurri dressing	
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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