

ST AUSTELL BREWERY  
THE  
**VICTORIA**  
INN

Please let a team member know if you have any dietary requirements or allergies.  
A separate menu with information about dishes containing wheat and gluten is available.\*

### STARTERS

- Homemade Soup of the Day** crusty bread. (v) £6.50  
**Pan Seared Local Scallops** minted pea purée, chorizo crumb. £11.00  
**Cold Pressed Ham Hock Terrine** homemade apple and mustard chutney, sourdough fingers. £8.50  
**Oven Roasted Goats' Cheese** toasted croûte, fig and honey drizzle £8.00  
**Rustic Salt and Pepper Squid** sweet chilli mayo. £9.00
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### MAINS

- Pan-Roasted Chicken Supreme** garlic roasted new potatoes, tenderstem broccoli, rich red wine jus. £19.00  
**West Country 10oz Ribeye Steak** chips, roasted tomato and field mushroom with peppercorn sauce. £26.00  
**Atlantic Cod Deep-Fried in Tribute Ale Batter** chips, mushy peas, Cornish seaweed salt. £13.50  
**Baked Hake Steak** bubble and squeak, cherry tomato salsa. £18.00  
**Homemade Curry of the Day** basmati rice, naan bread, mango chutney, cucumber and onion salad. £14.00  
**West Country 6oz Beef Burger** barbecue beef brisket and Cheddar cheese in a toasted bun with salad, gherkins, red onion marmalade, coleslaw and chips. £14.00  
**Homemade Mushroom Wellington** stuffed with cream cheese and garlic, new potatoes, tenderstem broccoli, red wine sauce. (v) £17.00  
**Vegan Sausage and Olive Mash** rich onion gravy. (vg) £14.00
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### DESSERTS

- Victoria Inn's Famous Sticky Toffee Pudding**  
rich toffee sauce, salted caramel ice cream. £6.50  
**Warm Chocolate Brownie** raspberry coulis,  
West Country clotted cream. £6.50  
**Treleavens Ice Cream** chocolate, strawberry, vanilla  
or salted caramel. (v) £2.00 per scoop  
**Poached Pear** poaching liquor, sorbet. (vg) £6.00

### SANDWICHES AND WRAPS

- Available from 12-5pm. Served with dressed salad,  
Burts salted crisps and coleslaw.  
**BBQ Pulled Beef Brisket** in a toasted bap. £10.00  
**Prawns** Virgin Mary mayo and lettuce. £9.00  
**Salcombe Crab** *we only use 100% handpicked crab from  
Salcombe Crab Traders based at the fish quay.*  
**Pure White Crab Meat** £13.00  
**Mixed Brown & White Crab Meat** £11.00  
**Homemade Prime Cod Fish Fingers** in a bap  
with lettuce and tartare sauce. £9.00  
**Mature Cheddar** red onion, rocket. (v) £7.00
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(v) vegetarian / (vo) vegetarian option / (vg) vegan / (vgo) vegan option.  
\*Information about all other allergens is recorded and available upon request.  
Please note we take steps to minimise the risk of cross-contamination when  
preparing your food, however we do not have specific allergen-free zones in our  
kitchens. If you would like further information on our preparation methods,  
please ask one of our team members.

This is a recyclable, single-use menu printed on 100% recycled paper.

Invisible Chips - 0% Fat, 100% Hospitality £2.00\*\*

\*\*All proceeds raised from invisible chips sales will be donated to  
Hospitality Action, which is helping people in hospitality worst  
affected by the Covid crisis. Thanks for chipping in.

Visit [hospitalityaction.org.uk](https://hospitalityaction.org.uk) for more details.