



NIBBLES

ROSEMARY & SEA SALT FOCACCIA 4.0 *vg*
Olive oil, balsamic vinegar.

OLIVES 3.5 *vg*

ANTIPASTO SKEWERS 4.5
Sweet drop peppers, feta, salami.

STARTERS

SEASONAL SOUP 6.5 *v*
Bloomer wedge, Cornish butter.

LOCALLY SOURCED STEAMED MUSSELS 8.5
Our Korev Lager, leek & cream sauce, bloomer wedge.

SALMON & SALCOMBE CRAB TIAN 11.0
Celeriac, apple & red onion salad, coriander oil.

HAM HOCK TERRINE 8.5
Korev Lager apple chutney, sourdough.

BEETROOT & VEGAN FETA ARANCINI 8.0 *vg*
Pickled golden beet salad, pomegranate & chilli jam.

CRISPY COATED CALAMARI 9.0
Sweet chilli mayo.

MAINS

MARKET FISH 16.0
Ask for today's catch. With buttered new potatoes and side salad.

LOCALLY SOURCED STEAMED MUSSELS 16.0
Our Korev Lager, leek & cream sauce, bloomer wedge, fries.

MUSHROOM WELLINGTON 17.0 *v*
Stuffed with cream cheese, spinach & garlic, warm heritage tomato salad, basil oil.

PAN-ROASTED CHICKEN SUPREME 19.0
Garlic-roasted new potatoes, tenderstem broccoli, chorizo crumb.

SALAD
Mixed leaf, quinoa, cucumber, cherry tomato, red onion, beetroot, green beans, sweet drop peppers, basil oil. Choose one of the following toppings:

+ GRILLED CHICKEN & SMOKED STREAKY BACON 13.0

+ SMOKED MACKEREL & HORSERADISH CREAM 13.0

+ BEETROOT FALAFEL & TOASTED ALMOND 12.0 *vg*

GUESTS WITH ALLERGIES

Our allergen information is available on request. Let your server know if you have any allergies or intolerances. *v* - vegetarian, *vg* - vegan

SHARERS

SEAFOOD SHARER 30.0
£52 with a bottle of Picpoul de Pinet
Mussels in our Korev Lager, leek & cream sauce, smoked mackerel, salmon & crab tian, fries, calamari, shell-on tiger prawns, rosemary & sea salt focaccia, cod goujons, bloomer wedge, lemon, apple & celeriac remoulade, coriander & sweet chilli mayo dip.

PICNIC BOARD 25.0
£50 with a bottle of Côte Rosé Domaine Lafage
Pork pie, Korev Lager & apple chutney, pickled onion, Burts crisps, apple & celeriac remoulade, rosemary & sea salt focaccia, antipasti skewers, olives, Quicke's Mature Cheddar cheese & cucumber finger sandwich, scone, Rodda's clotted cream, strawberry jam.

pub CLASSICS

6OZ HAND-PRESSED BURGER 14.0
In a glazed bun with our own burger sauce, smoked streaky bacon, Monterey Jack cheese, pickled red onion, gem lettuce, fries.

FISH & CHIPS 13.75
Atlantic cod in Tribute Pale Ale batter, chips, mushy peas, lemon, tartare sauce, seaweed salt.
+ *Chip Shop Curry Sauce 2.5*

20p from every portion of Fish & Chips sold is donated to the St Austell Brewery Charitable Trust, supporting charities, good causes and individuals in need across the South West.

WEST COUNTRY 10oz RUMP STEAK 18.0
Garlic & chive butter, portobello mushroom, Cornish sea salt & thyme slow-roasted plum tomato, chips.
+ *Shell-On Black Tiger Prawns 3.0*
+ *Peppercorn Sauce 3.0*

FISH PIE 14.0
Smoked haddock, prawn, salmon, cod, Cheddar mash, tenderstem broccoli.

SCAMPI & CHIPS 12.5
Peas, tartare sauce, lemon.

SIDES

FRIES OR CHIPS 3.5 *vg*

CHEESY CHIPS 4.5 *v*

GARLIC CIABATTA 3.5 *vg*

GARLIC CIABATTA & CHEESE 4.5 *v*

BUTTERED NEW POTATOES 3.0 *v*

TENDERSTEM BROCCOLI 3.0 *v*
Toasted almonds.

GREEN BEANS 3.0 *v*
Onion crumb.

GEM LETTUCE WEDGE 3.0 *v*
Blue cheese sauce, crispy onion.

APPLE & CELERIAC REMOULADE 3.5 *v*

PUDDINGS



CORNISH ICE CREAM & SORBET 2.0 PER SCOOP *v/vg*

Choose from vanilla, chocolate, strawberry, salted caramel, vegan raspberry ripple, passion fruit sorbet.

WARM CHOCOLATE BROWNIE 6.5 *v*
Raspberry coulis, West Country clotted cream.

LEMON MERINGUE PIE 6.0 *v*
Hoggsbottom lemon curd.

POACHED PEAR 6.0 *vg*
Poaching liquor, vegan raspberry ice cream.

DESSERT WINE
A perfect pairing for something sweet. *Please ask for details.*

STICKY TOFFEE PUDDING 6.5 *v*
Rich toffee sauce, salted caramel ice cream.

WEST COUNTRY CHEESEBOARD 9.5 *v*
Helford Sunrise, Quicke's Mature Cheddar & Cornish Blue, selection of crackers, apple & Korev Lager chutney, grapes, celery.

Helford Sunrise: rich & semi-soft, washed in Helford Cider, topped with black peppercorns.

Quicke's Mature Cheddar: full-flavoured, buttery, caramel notes.

Cornish Blue: award-winning, mild and creamy, with a subtle sweetness and salty finish.



SUPPORTING LOCAL SUPPLIERS

We take pride in the provenance of our ingredients, sourcing local South West produce from:

*Etherington Meat Co.
SJ Fisheries / Salcombe Crab Co.
Baker Tom's Bread
Trelavens Luxury Cornish Ice Cream
Cornish Coffee*



FOR THE CHILDREN
We have a children's menu available for our little guests. *Please ask your server.*

The Victoria Inn is proud to be part of St Austell Brewery's Pubs, Inns & Hotels collection. If you would like to find out more about us or explore other St Austell Brewery outlets across the South West, visit www.staustellbrewery.co.uk

hot DRINKS

ESPRESSO 2.25

DOUBLE ESPRESSO 2.75

MACCHIATO 2.40

AMERICANO 2.25

CAPPUCCINO 2.80

LATTE 2.80

FLAT WHITE 3.05

MOCHA 2.95

ICE COFFEE 2.25

HOT CHOCOLATE 3.15

DELUXE HOT CHOCOLATE 3.55

HERBAL/FRUIT INFUSION 2.85

POT OF TEA 2.25

