



# VICTORIA

## Inn

PUB | RESTAURANT | ROOMS

Balsamic glazed pork belly, fennel, apple, endive | 9\* +

Spiced buttermilk cauliflower, cranberry hot sauce, pomegranate | 8 vg\* +

Smoked salmon, beetroot, orange, watercress, crème fraîche | 10\*

Crab paté, dill, cucumber, capers, sourdough | 10\*

Brie and cranberry arancini, aioli | 8

Spiced buttermilk chicken thighs, cranberry hot sauce, pomegranate | 9\*

Smoky seafood chowder, bread | small 10 / large 18\*

Turkey breast, cranberry stuffing, pancetta, hasselback potato, charred vegetables, pigs in blankets, squash purée, turkey gravy | 19\* +

8oz fillet steak, roasted shallot purée, roasted tomato, garlic chestnut mushrooms, crispy shallots, watercress, hand-cut chips | 29\* + add peppercorn sauce | 3

Squash and sage risotto, ricotta, hazelnuts | 16\* +

Wild mushroom, brussels sprout, potato gnocchi, parmesan, pesto, chestnuts, truffle oil | 16\* +

Pan-seared salmon, roasted radish, baby gem salad, sautéed potatoes, dill mayo, burnt lemon | 19\* +

Monkfish Goan curry, coriander wild rice, garlic and cumin flatbread | 23\* +

Hand-cut chips | 4 Garlic chestnut mushrooms | 5 Charred vegetables | 5 House Salad | 5

Pecan sticky toffee pudding, toffee sauce, candied pecans, vanilla ice cream | 7

Port poached pear, chocolate crumble, Chantilly cream | 7 vg\* +

Blood orange crème brûlée, ginger and cinnamon biscuit | 7\*

A selection of Cornish and West Country cheeses, biscuits, chutney, grapes | 10

A selection of Moomaid of Zennor ice creams | 2.25 per scoop

Vg – Vegan

\* Gluten free or can be made gluten free on request

+ Dairy free or can be made dairy free on request

Our suppliers are all local: RJ Trevarthen, Celtic Fish and Game, Westcountry Fine Foods/Canara Farm, Matthew Stevens Fish, Mounts Bay Dairy, Keith Wicketts Poultry, Primrose Herd, Moomaid of Zennor