



VICTORIA

Inn

Lunch Menu

Seafood

Creamy garlic prawns – wild mushroom – sourdough toast | **8.95/18.50**

Beer battered fish of the day – triple cooked hand cut chips – mushy peas –
tartare sauce | **14.50+**

Mussels – tomato – garlic – basil | **8.50/16.95*+ (when available)**

Smoked salmon scotch egg - kedgeree | **12.95**

Seafood linguine – prawns – crab - scallops | **9.50/19.95**

Smoky seafood chowder – smoked and white fish – prawns – scallops – crusty bread |
9.50/19.00*

Meat

The Vic Pie – please ask for today's filling | **16.95**

Honey roast ham – Cornhill farm local free range eggs – hand cut chips | **13.50***

Open steak sandwich – mushrooms – horseradish – watercress – crispy shallots – blue
cheese sauce – green salad | **12.95+**

Buttermilk Cornish free range chicken burger – jalapeno mayo – baby gem – tomato –
pickled red onions – toasted brioche bun – hand cut chips | **14.95**

Sticky apricot glazed Cornish free-range chicken thigh – charred cabbage – sage and onion
sausage – crispy skin crumb | **8.95+**

Vegetarian

The Vic Veggie Pie – please ask for today's filling | **16.95**

Panko crispy goats cheese – beetroot – apple – toasted hazelnuts | **8.75/17.50**

Garlic and rosemary hand stretched flatbread – charred baby gem – butter bean hummus –
roasted vegetables - balsamic | **8.95/17.50 +* (vg)**

Roasted tomato and spinach risotto – ricotta cheese – fresh pesto – crispy shallots – toasted
pine nuts | **8.50/17.00***

Sides

Cornish new potatoes - butter & parsley | **4.50*** Hand cut chips | **4.50*+**

House salad | **5.00*+** Aioli | **2.00*** Cornish seasonal vegetables | **4.50*+**

Bread & Olives | **5.00**

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

Dairy free or can be made dairy free on request +

PERRANUTHNOE

12TH CENTURY INN