



VICTORIA

Inn

Dinner Menu

Starters

- Creamy garlic prawns – wild mushroom – spinach – sourdough toast | **9.50**
Pan-seared local scallops – pancetta – parsnip puree – burnt onion – balsamic – parsnip crisps | **10.95***
Panko crispy goats cheese – beetroot – apple – toasted hazelnuts | **8.75**
Smoky seafood chowder – fish – prawns – scallops – crusty bread | **9.50***
Sticky apricot glazed Cornish free-range chicken thigh – charred cabbage – sage and onion sausage – crispy skin crumb | **8.95+**

Mains

- Beef shin pie – creamy mashed potatoes – watercress – wild mushrooms | **16.95**
Breast of Cornish free range chicken – smoked bacon puy lentils – parsnip puree – baby leek – roasted butternut squash – sage butter – parsnip crisps | **18.50***
Slow braised Cornish lamb shank – leek mash – seasonal vegetables | **18.50***
Squash and aubergine Massaman curry – sticky coconut rice – peanut flat bread | **14.95+(vg)**
Pan-roasted hake – gnocchi – samphire – confit cherry tomatoes – brown shrimp – beurre noisette | **22.95**

Sides

- Cornish new potatoes - butter & parsley | **4.50*+** Hand cut triple cooked chips | **4.50*+**
House salad | **5.00*+**
Cornish seasonal vegetables | **4.50*+** Bread & olives | **5.00+** Aioli | **2.00***

*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