



VICTORIA

Inn

PUB | RESTAURANT | ROOMS

Cornish olives * + 4

Sourdough, olive oil, balsamic + 5

Scallops, caviar, samphire, crispy quinoa, champagne velouté * 12

Burrata, wild nettle pesto, olive, chilli, lambs lettuce * 9

Local mackerel, tomato and nduja relish, sourdough toast + 10

Chicken, cheddar and mustard croquettes, brown sauce 9

Crab and watercress pate, cucumber, crostini 10

8oz rib eye steak, garlic wild mushrooms, slow roasted tomato, onion ring, watercress, peppercorn sauce, hand-cut chips ^ 29

Whole Cornish sole, samphire, sauce vierge, burnt lemon * + 22

Chicken supreme, hogs pudding, pomme anna, carrot, black garlic, spring greens, madeira jus * 24

Hake, local asparagus, Cornish earlies, rock samphire, prawns, warm tartare sauce * 26

Cauliflower, spinach and sweet potato Thai red curry, garlic rice, chilli flatbread ^ 17 add prawns 6

Hand-cut chips 4 | Garlic and chili tenderstem broccoli 5 | Cornish earlies 5 | House Salad 5

Banana, honeycomb and salted caramel pavlova 7

Vanilla panna cotta, local strawberries, mint 7

Dark chocolate and peanut butter terrine, candied peanut, raspberry 7

Cornish cheeses, crackers, chutney, grapes

Cornish smuggler 4 Helford blue 4 Davidstow cheddar 4

* Gluten free

+ Dairy free

^ Can be made gluten free or dairy free on request

Vg – Please ask if something can be made vegan

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, Moomaid of Zennor