

Starters

Cream of Tomato & Mixed Herb Soup - £4.95

Served with Crusty Home Baked Bread

The Tian - £6.50

Atlantic Prawn, Smoked Haddock & Fresh Crab

Bound in Brandy Scented Marie Rose Sauce & Finished with Red Pepper Coulis & Horseradish Crème Fraiche

Smoked Barbary Duck Breast - £5.95

& Caramelised Clementine's Tossed with Crisp Dressed Leaves,
Toasted Pine Nuts & Port Wine Reduction Dressing

Traditional Shallow Fried Camembert - £5.95

In a Light Crumb, Served with House Dressed Leaves & Homemade Cranberry Sauce

Port Soaked Stilton, Poached Pear & Walnut Salad - £5.75

Tossed with Crisp Leaves & Finished with Mixed Berry Vinaigrette

Main

Roasted Topside of English Beef with Red Wine Gravy - £12.50

Roast Loin of Pork topped with Crackling & Aspath Cyder, Dijon & Tarragon Jus - £12.50

The Big Boy Roast - £15.95

Roast Pork, Gammon & Topside of Beef with lots more of everything else!!

All Roasts served with Vegetable Panache

Roasted Potatoes, Cauliflower, Leek & Bacon Gratin & Yorkie Pud

Stuffed Tuscan Red Pepper - £11.25

Filled with Balsamic Roasted Cherry Vine Tomato, Red Onion,
Feta Cheese & Spinach, Grilled with a Light Mixed Herb Crust

The Prime Steak Burger - £10.75

With Smoked Bacon, Mature Cheddar Cheese, Relish, French Fries & Homemade Ketchup

Oven Roasted Breast of Corn Fed Chicken - £11.75

Served over a Chorizo & Saffron Cream Risotto with a Balsamic Reduction

Guest Ale Battered Haddock - £12.95

Served with Homemade Tar Tare Sauce & Propa Chips

Char Grilled Dedham Vale Rump Steak - £14.95

Topped with Melting Brie & Homemade Caramelised Apple & Sultana Chutney,
served with Red Wine Jus, New Potatoes & Vegetable Panache

Fillet Steak Kebab - £15.75

Skewered with Cherry Vine Tomato, Red Onion & Mixed Tuscan Peppers,
served with French Fries & Sweet Chilli Jam

Bouillabaisse - £14.95

Salmon, Crayfish Tail & Haddock in a Lobster Bisque
with Baby Onion served with Dill & Lemon Scented Bread

As far as possible all of our ingredients are sourced locally. Our Meat & poultry are sourced from a number of locally renowned butchers. All Poultry is free range. Fish is delivered to us daily, Mussels, Crab & Lobster in season come from local suppliers a stone's throw from where you're sitting! Strawberries & Asparagus are grown around us. Game in season is supplied by the gentleman in wellies in the back bar.

Some of our dishes may contain nut products, for any special dietary requirements please notify a member of our team

THE VICTORY INN & Wickham Ship Restaurant

Desserts

The Scone

Mixed Berry Compote, Blueberry Ice cream & Chantilly Cream Stacked Scone

Apple & Almond Crumble

Scented with Disaronno and served with Thick Vanilla Custard

White Chocolate & Winter Berry Cheesecake

Finished with Coconut Ice cream

Steamed St Stephens Pudding

Served with Propa Thick Vanilla Custard

Dark Chocolate Truffle Torte

Finished with Raspberry Cream & Mixed Berry Couli

All Desserts Priced at - £5.00

Please also ask about our selection of Ice cream

The Cheese Board - £7.50

A Selection of Local & Continental Cheese, to include our on-going project the Port Soaked Stilton, Homemade Chutney, & Cheese Biscuits

Coffee

Regular Filter - £2.00

Cappuccino - £2.50

Latte - £2.50

Calypso, Tia Maria Floating Coffee - £4.25

The Ships Special – Ssshhh it's another Surprise and it Floats - £4.75

The Irish, Jameson Floating Coffee - £4.25

Just ask for a Frenchy, Courvoisier Floating Coffee - £4.50

Selection of Fruit Teas - £2.00

All Served with Petit Fours

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