

The Menu

Starters

The Soup - £4.75

Homemade Soup of the Day with Home Baked Crusty Bread

Oriental Duck Salad

Starter £5.75 – Main £11.25

Tossed with Mixed Peppers, Spring Onion, Red Onion & Julienne Carrots
bound in a Hoi Sin, Honey & Ginger Dressing

Wild Mushroom & Spinach Risotto - £6.25

bound in a Herb Cream Sauce topped with Parmesan Shavings

Greek Salad - £5.50

Feta Cheese, Marinated Olives, Tomato, Cucumber, Fresh Mint & House Dressed Leaves

Scottish Smoked Salmon - £6.75

Wrapped around Fresh Crab, Atlantic Prawn & Spinach
finished with Horseradish Crème Fraiche & Dressed Baby Leaves

Smoked Haddock & Wild Salmon Fish Cakes - £6.75

with a Garlic & Dill Mayonnaise

Chicken, Tuscan Pepper & Roasted Walnut Terrine - £5.75

served with Homemade Chutney, Toasted Ciabatta & Crisp Dressed Leaves

Main

10oz Char Grilled English Sirloin Steak - £15.95

Giant Field Mushroom, Vine Cherry Tomatoes,
Peppercorn Sauce or "The Mustard Relish" & Served with Propa Chips

Corn Fed Chicken - £11.25

served over Sweet Cured Bacon & Wild Mushroom Risotto

Guest Ale Line Caught Battered Haddock - £12.50

with Propa Chips & Tar tare Sauce

Mediterranean Risotto - £10.75

Aubergine, Courgette, Mixed Peppers & Red Onion bound in a Risotto Rice
with Puréed Herbs & Tomato Topped with Fresh Dressed Rocket & Parmesan Shavings

Crisp Skinned Salmon - £13.75

over Wilted Spinach with a Crayfish Cream Sauce,

The Prime Steak Burger - £9.95

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

Fillet of Beef Wellington - £17.95

Wrapped in Puff Pastry & Mushroom Fairce served with a red Wine Reduction, New Potatoes & Vegetable Panache

Filleted Lemon Sole - £13.95

Pan Fried in Lemon Butter with Fresh Atlantic Prawns, New Potatoes & Vegetable Panache

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

Trio of Chocolate & Mixed Berry Cheesecake - £5.00

Finished with Fresh Fruit Coulis

Classic Crème Brulee - £5.00

Sided with Mixed Berry Compote

Lemon Tart - £5.00

topped with Crème Fraiche

Sticky Toffee Pudding - £5.00

Topped with Warm Toffee Sauce & served with Vanilla Ice Cream

Apple Crumble - £5.00

Served with Thick Vanilla Custard

The Cheese Board - £7.50

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

Coffee

Regular Filter - £2.00

Cappuccino - £2.50

Latte - £2.50

Espresso - £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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