

THE VICTORY
SUFFOLK STREET
WALTON ON THE NAZE
01255677857



To start:

French onion soup, gruyere croute.	£7
Sautéed chicken livers, crostini, spinach, port wine jus.	£7
Goat's cheese & red onion tart, tomato & basil compote. (V)	£7
Ham hock cornichon terrine, apple chutney, toast.	£7
Smoked salmon & dill fishcake, lime mayo.	£7/£12
Seared king scallop, black pudding & pancetta salad, honey vinaigrette.	£8/£16
Grilled green-lip mussels with lemon, garlic & parsley crust.	£8
To share – Hummus, flat bread, tzatziki, olives. (V)	£8

Sunday Roast:

Roast rump of English lamb	£13
Garlic and thyme roasted chicken supreme	£12
Rare breed roast topside of beef	£11
Roast loin of Kilravock pork, apple.	£10
Children's Roast (beef, pork or lamb)	£5

Mains:

Sauté medallions of monkfish, scallops & king prawn with garlic, cream & broccoli.	£17
Lamb shank shepherd's pie, carrot & swede puree.	£14
Beer battered line caught cod fillet, house cut chips, pea puree, tartare.	£12
Pea, fennel & mint risotto with parmesan. (V)	£12/£7
Locally sourced honey roast ham, fried egg, chips & peas.	£10
Procter's Cumberland sausages, chive mash & onion gravy.	£10
Chicken, chorizo Provençal with linguine & parmesan.	£10

Desserts:

Hot Chocolate fondant with clotted cream ice-cream	£5
Sticky toffee pudding, salted caramel ice-cream	£5
Braeburn apple, blackberry & raspberry crumble, custard.	£5
Trio of ice-cream or sorbet.	£5
English strawberries & clotted cream ice-cream.	£5
A selection of English and Continental cheeses, water biscuits, and house made chutney (Glass of vintage port)	£8.50

Please advise your server of any food allergies or intolerances.