

The **VICTORIA STAKES**

No. 1 Muswell Hill

Sample Sunday Menu

Two courses for £21.50

Three courses for £25.50

“One can not think well, love well or sleep well, if one has not dined well.” -Virginia Woolf

Starters

Fish soup, crouton, rouille & cheese

Minute made wild rocket soup, crème fresh and chive oil (v)

Game terrine s/w spiced cranberry compote (p)

Home-cured vodka salmon, croutons, cornichons & horseradish cream

Sundried tomato arancini, garden pea pureé

Supplement – Award winning Carlingford Oysters ‘au natural’ served with shallot vinegar £2
(minimum order of 3)

Mains

Laverstock farm 28 day aged rib-eye of beef (**£1 supplement**)

Bone rolled leg of prime Welsh Lamb

Mushroom, root vegetable & mixed nut wellington (v)(n)

Corn-fed Chicken Breast

All our roasts are served with roast potatoes, spring greens, carrots,
Yorkshire pudding & homemade gravy

- our veggie gravy is gluten free -

Cider battered Fish & chips, home-made tartar sauce & crushed garden peas (gf)

Saffron mushroom risotto, parmesan & basil oil (v)(gf)

Home-made cauliflower cheese (£3.50 supplement)

Desserts

Sticky toffee pudding & vanilla ice-cream (v)

Apple & mixed berry crumble, custard (v)

Lemon Tart, crème fraiche, fruit coulis & fresh berries (v)

Dark chocolate fondant, vanilla ice-cream & raspberry coulis (v)

Dark chocolate, macadamia nut & orange brownie, raspberry sorbet (v)
& coconut caramel sauce (vgn) (gf)(n)

***Please inform your waiter if you have any allergies, due to all dishes being made in house,
wait times may vary***

Sunday Recommendations

Sunday Virgin/Bloody Mary

Seasonal fruit Bellini

Ale of the Day

Gorgeous Brewery – Highgate. Gunpowder 4.8%

Now serving Gin Balloons, please ask your server about our extensive gin menu.