

# *The* **VICTORIA STAKES**

No. 1 Muswell Hill

## Sample Menu

### Our Menu

Here at the Victoria Stakes we are proud that all of our dishes are homemade, using ethical & sustainable sources & the best quality of produce at our disposal.

Every week our chefs visit the markets of Smithfield and Billingsgate to source interesting ingredients and seek inspiration.

### Our kitchen Snacks

- Bakers bread & butter (v) **£1.5 p/c**
- House marinated olives (v)(gf) **£3**
- Butter-milk fried chicken wings & slaw (gf) **£6.5**
- Crispy breaded halloumi & sweet chilli jam (v) **£6.5**
- British pork rillettes, cornichons & toast **£6.5**
- Merguez scotch egg & chipotle mayonnaise **£7**
- Basket of crispy baby squid, home-made chilli & garlic salt & sweet chilli jam (gf) **£7.5**

### To Start

- Butternut squash & stilton soup, chive oil, pumpkin seeds, pink peppercorns (v)(gf) **£6.5**
- Traditional French fish soup, rouille, cheddar cheese & garlic croutons **£6.5**
- Venison, Pheasant & Partridge game terrine with spiced cranberry compote **£6.5**
- Watercress, black figs, burrata, toasted walnut salad with Port reduction (n)(v)(gf) **£6.5**

#### **Add Smoked Duck £1.50**

- Home-cured vodka Scottish salmon, pickled cucumber, horseradish yoghurt & croutons **£6.5**
- Award winning Carlingford rock oysters “au naturel” served with a shallot vinegar **£2.50 each**

**(minimum of 3) (market depending)**

### The Classics

- Short-rib cheeseburger, chipotle mayo, pickle, slaw & skinny fries **£13.5 (add bacon £1)**
- 28 Day aged 8oz Rib eye of beef, gratin dauphinois, rocket salad & peppercorn sauce **£24.5**
- Grilled prime beef Onglet, rocket, parmesan & lemon salad, skinny fries, garlic & parsley butter (gf) **£20**
- Cider battered Atlantic cod & hand-cut chips, home-made tartar sauce & crushed garden peas (gf) **£15.5**
- Harissa grilled chicken, spiced Freekeh tagine, courgette, raita & chilli oil (n) **£18.5**
- Pan-fried fillet of sea bass, Jerusalem artichoke puree, artichoke salad, pine nut salsa & roasted chicken jus (n)(gf) **£18.5**
- Saffron mushroom risotto, parmesan & basil oil (v)(gf) **£11.5**
- Spiced Moroccan aubergine, roasted wheat grain, cashews, parsley & courgette salad (vgn)(n) **£15.5**

### Our market menu is available from one of our team

#### Sides

- Hand-cut chips & rosemary salt (v)(gf) **£4**
- Skinny fries & rosemary salt (v)(gf) **£3.5**
- Tender-stem broccoli (v)(gf) **£3.5**
- Gratin Dauphinois (v)(gf) **£4**
- Garden salad (v)(gf)(vgn) **£3.5**

#### From Our Pastry Chef

- Apricot & almond Sablé, Raspberry sorbet (n)(v) **£6.5**
- Sticky toffee pudding & vanilla ice-cream (v) **£5.5**
- Dark chocolate, orange & macadamia nut brownie, salted caramel sauce & raspberry sorbet (vgn)(gf)(n) **£6**
- Thin caramelised apple tart, vanilla ice-cream (v) **£6**
- Chocolate fondant, fruit coulis & vanilla ice-cream (v) **£6**

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