



THE  
VICTORIA  
PUB BRASSERIE

## SIX-COURSE TASTING MENU

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£60 PER PERSON

Mediterranean fish soup, Gruyère cheese croutons

Norbury blue cheese soufflé, apricot & apple salad, walnut dressing *v*

Lightly smoked fillet of Scottish salmon, trio of beetroot,  
horseradish crème fraîche, cauliflower florets

Surrey Hills Butcher's rack of lamb, dauphinoise potatoes  
& French beans

Mango sorbet *v*

Chocolate Feuillantine, praline panna cotta *v*

Coffee, tea & petits fours

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Cheese & Balvenie Whisky £10

Boy Laity Cornish Camembert, Lyburn Gold, Cheviot and Bright Blue paired with  
Balvenie 14 year old single malt whisky

PAIR OUR MENU WITH CHAMPAGNE & FINE WINES £40pp  
by the glass 125ml

Joseph Perrier Brut (France)

Gavi de Gavi, Toledana, Piedmont (Italy)

Chablis Bouchard Aîné & Fils, Burgundy (France)

Rioja Reserva Viña Pomal Centenario (Spain)

Muscat De Beaumes De Venise (France)

Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredients or allergens. Please ask a server for our allergens list. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary service charge of 10% will be added to your bill, this will be shared among the staff who prepared and served your meal today - thank you.  
For other White Brasserie locations please check our website [www.whitebrasserie.com](http://www.whitebrasserie.com)