



Food Menu

Welcome to The Victoria Inn

A Place to Eat, Drink and Celebrate

At the heart of Bradwell Village, The Victoria Inn has been bringing people together for centuries. With its historic charm, relaxed atmosphere and friendly service, it remains a favourite place to meet, unwind and celebrate.

Our Food Promise

We believe in honest, well-cooked food made with care. Our dishes are freshly prepared using quality ingredients, with classic pub favourites, seasonal specials, our amazing Sunday roasts, and carefully crafted weekend specials, all served the way they should be.

Whether you are celebrating a birthday, anniversary, family gathering, office lunch or private occasion, The Victoria Inn offers the perfect setting, great food and a welcoming team ready to make your visit special.

We recommend booking in advance, especially for weekends and Sunday roasts.



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The Victoria Inn Mk



thevictoriainn



6 Vicarage Road , MK13 9AQ , Bradwell Village

Starters

Homemade **Soup Of The Day** 6.95
Served with Bread and Butter

Black Pudding Scotch Egg 7.95
Handmade and Served With our Signature
Homemade Piccalilli

Chicken Liver & Brandy Parfait 7.50
Toasted Brioche, Red Onion, Chutney & Mix Leaves

Pickled Carrot & Ham Hock Terrine 7.50
Grilled Sourdough, Mustard, Fig Chutney & Mix Leaves

King Prawn Cocktail 7.50
Mary Rose, Gem Lettuce, Cherry Tomato & Warm Bread

Ploughman's Board 17.95
Mini Pork Pie, Glazed Ham, Cheddar & Brie, Cocktail Gherkins ,
Chutney, Sliced Apple, grilled Sourdough Bread, Mix Leaves

Honey & Rosemary **Baked Camembert** 15.50
with Grilled Sourdough & Fig Chutney

Please advise us of any food allergies or intolerances. Dishes can be adapted to suit dietary requirements.

Mains

Chicken Crispy 17.95 Cordon Bleu Roulade

Wrapped with Prosciutto, filled with roasted ham and melted cheese, champ mash potatoes, green beans, broccoli and roasted carrots. a Dijon and tarragon cream sauce.

Pan Fried Calf's Liver 18.95 Creamy Mash, Streaky Bacon, Home-Made Onion Gravy, Buttered Seasonal Vegetables

Beer Battered Fish & Chips 17.50 Home Made Tartar Sauce, Mushy or Garden Peas & Grilled Lemon

King Prawn & Chorizo Linguini 18.95

Shallots, Cherry Tomato, Zucchini, Basil, Garlic, White Wine & Cream

Hake & Saffron Risotto 18.50 Saffron, Onion, Garlic, Garden Peas, White Wine, Vegetable Stock Vegetarian option available 14.95

Home Made Chef's Pie Of The Day 17.50 Buttered Seasonal Vegetables, Creamy Mash or Chips, Home Made Signature Gravy

Mixed Grill 28.50

Sirloin Steak , Chicken Breast, Gammon & Fried Egg,
Cumberland Sausage , Onion rings ,
Chunky chips & Garden peas

Sirloin 8oz 26.50

Extra mature British Beef, carefully prepared to enhance its natural richness, with gentle marbeling and a succulent, full-bodied taste

Rib Eye 8oz 27.50

Extra mature British Beef, generously marbled for exceptional richness, delivering outstanding juiciness and flavour

All steaks are hand-selected and cooked to your liking and served with triple-cooked chips, tomato, grilled field mushroom.

Add Peppercorn Sauce, Garlic Butter, Béarnaise £ 2

Lamb & Mint Burger 16.95

Grilled lamb patty infused with fresh mint, topped with melted Monterey Jack cheese and crispy bacon, with tomato, gherkin, lettuce and a creamy feta and mint sauce

Dry-Aged Beef Burger 15.95

8oz hand-pressed dry-aged beef patty with monterey cheese, streaky bacon, lettuce, tomato, gherkin and our signature house burger sauce.

Make any burger spicy +£1.50

Chef's Pork & Chorizo Burger 15.95

Juicy pork and chorizo patty with monterey cheese, crispy streaky bacon, tomato, gherkin, lettuce and smoked paprika aioli

Buttermilk Chicken Burger 14.95

with lettuce, tomato, gherkin and sriracha mayo.

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Sides

Truffled Parmesan Chips	5.50
Creamy Mash	4.50
Chips	4.50
Mixed Season Vegetables	4.95
Cheesy Chips	4.95
Cheesy Garlic Bread	4.50
Halloumi Fries	4.95
Mac & Cheese	5.50

Choose any Dessert £ 6.95

Home Made

Apple & Mixed Fruit Crumble

with vanilla Ice Cream or Custard

Home Made

Sticky Toffee Pudding

with Ice Cream and Toffee Sauce

Home Made

Triple Chocolate Brownie

with Vanilla Ice Cream, Chocolate Sauce

Home Made

Winter Berry Eton Mess

Chantilly Cream, Raspberry Coulis
& Mixed Berries.

Biscoff Cheesecake

with Caramel Sauce & Salted Caramel Ice Cream

Warm Belgian Waffle

with Vanilla Ice Cream, Chocolate Sauce

White Chocolate & Passion Fruit Cheesecake

Chantilly Cream & Strawberry sauce

Pecan Pie

with Caramel Sauce & Salted Caramel Ice Cream

Ice Cream 2 scoops 4.95/ 3 scoops 6.95

Vanilla, Chocolate, Salted Caramel
Strawberry, Cherries & Clotted Cream

Sorbet :Raspberry, Blood Orange,
Mango

Vegan Raspberry & Gin Cheesecake

with Salted Caramel Ice Cream (GF)

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