

Winners of the BII "Best Food & Service 2009" and "Best Al Fresco Area 2010" & The Best Of Jersey Most Loved Business 2011

Lunch 12-2.15pm - Dinner 6-9pm

We are happy to offer half portions for children and also people with smaller appetites.

Sandwich Selection (Lunch Times Only)

Choice of sandwich fillings on local fresh crusty baguette, ciabatta and sliced brown bread served with crisps and a small local Salad

Roasted Red Pepper, Goats Cheese & Balsamic Vinegar Glaze	£4.95
Smoked Salmon & Prawns in Marie Rose Sauce	£5.95
Tuna in a Fresh Mayonnaise	£4.95
English Ham, Classic Herd Brie & Red Onion Marmalade	£5.25
Hot Seared 4oz Irish Ribeye Steak on fresh baguette with red onion chutney & chips	£7.75

For an extra £1.50 why not have a bowl chips or homemade soup with your sandwich.

Selection of Grazing Food

Garlic & Herb Crusty Baguette	£2.75
Garlic & Herb Crusty Baguette with Cheese or Fresh Tomato	£2.95
Garlic & Herb Crusty Baguette with Fresh Tomato & Cheese	£3.25

Starters

Fresh Mussels in Garlic, Onion & Cream Sauce <i>Served with Vienna Bakery crusty bread</i>	£6.25
Traditional Homemade Chicken & Bacon Terrine <i>Served with a plum chutney and finished with toasted brioche</i>	£6.50
Chef's Homemade Soup of the Day - See Blackboard for Today's Choice <i>With Vienna Bakery fresh crusty bread</i>	£3.95
Sliced Smoked Scottish Salmon & Prawn Cocktail <i>Served with local leaves and accompanied with homemade Marie Rose sauce</i>	£6.95
Warm Goats Cheese & Walnut Salad (V) <i>Mixed salad leaves & cherry tomatoes finished with a balsamic glaze</i>	£6.25
Deep Fried Seasonal Vegetables in Tempura Batter (V) <i>Selection of fresh vegetables with a mint yogurt & sweet chilli sauce</i>	£6.25



Ingredient sourced from a Member of Genuine Jersey.

Nuts may be present in our kitchen along with many other ingredients, we cannot guarantee their exclusion. If you have a food allergy or need advice on our menu please ask your server.

Gratuities are not included.

Main Courses

	½ Portion/Main
Homemade Chicken Korma with Fresh Coriander <i>Marinated chicken pieces set in a rich almond & cream sauce & served with basmati rice & poppadoms</i>	£6.95/£10.95
Deep Fried Fish 'n' Chips <i>Jersey Whiting Coated in a local ale batter & served with minty mushy peas</i>	£6.50/£10.50
 Genuine Jersey Classic Herd Homemade Char Grilled Double Burger <i>With tomato, cheese and served with chunky chips, onion rings & local salad</i>	£6.50/£10.50
Thai Style Spare Ribs <i>Braised then slow roasted in the oven and served with a homemade chilli and tomato sauce and coriander rice</i>	£6.50/£10.95
Traditional Hand-Made Pork Sausages <i>Hand-made pork sausages baked in the oven and served on creamy mash and finished with our homemade onion chutney, onion rings and real gravy</i>	£6.50/£10.75
Fresh Scottish Salmon & Parma Ham <i>Scottish salmon wrapped in Parma ham and sat on a bed of Mediterranean vegetables with buttered Jersey royals and finished with a fresh pesto</i>	£7.50/£12.50
Aged Irish Char Grilled Ribeye Steak <i>Fresh Irish prime steak served with a choice of sauce, Chunky chips & homemade onion ring.</i> <i>Choose a sauce: pepper sauce, garlic & herb butter or mushroom sauce</i>	£8.95/£16.50
 Genuine Jersey Homemade Braised Steak, Mushroom & Local Ale Pie <i>Manor Farm braised steak in Liberation ale, mushroom & a rich gravy, topped with a short crust pastry lid and served with creamy mash & garden peas</i>	£6.95/£10.95
Fresh Pumpkin Ravioli (Vegetarian) <i>Served in a fresh rich tomato sauce with grated parmesan and mixed leaves</i>	£6.50/£10.50
Homemade Vegetarian Lasagne <i>Oven baked lasagne with seasonal vegetables & served with crusty garlic bread & local salad leaves</i>	£6.95/£10.95





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Please be aware all our food is freshly prepared to order and may take time to cook.

Blackboard Specials

Please see our blackboards for today's specials. We are committed to using the best produce from the British Isles & Jersey whenever possible.

Side Order Selection

Homemade Onion Rings	£2.60
Bowl of Chunky Chips	£2.60
Bowl of New Potatoes (Jersey Royals In Season )	£3.60
Local Mixed Salad - With cucumber, tomatoes, red onions & local mixed leaves	£3.50
Fresh Local Vegetables (When in Season )	£3.15
Fresh Crusty sliced Vienna Bakery Baguette	£2.15

Why not opt for a Cognac, Calvados or Malt Whisky

Martell V.S.	£2.55
Remy Martin V.S.O.P.	£3.45
Remy Martin X.O.	£7.50
Hennessey X.O.	£7.50
Calvados - Pere Magloire v.s.o.p.	£2.55
Glenmorangie, The Original, 10 year old	£2.65
Glenfiddich Reserve 12 yr	£2.65
Laphroaig, 10yr old	£2.65
Highland Park 12yr old	£2.65
Ardbeg 10yr old	£2.65

Hot Drinks

Pot of Hot Tea: <i>Earl Grey, English breakfast, Peppermint, Green tea & Camomile</i>	£1.20
Espresso - Single/Double	£1.20/£1.80
Freshly Ground Coffee - White/Black	£1.40/£1.20
Cappuccino	£1.90
Café Latte	£2.20
Flavoured Latte with a Choice From: <i>Vanilla, caramel, Irish cream & hazelnut</i>	£2.50
Irish Nut Latte - <i>Irish cream & hazelnut syrup</i>	£2.50
Mocha Latte - <i>Chocolate sauce latte</i>	£2.50
Regular Hot Milk Chocolate	£2.50
Rozel Hot Milk Chocolate	
<i>With marshmallows, cream, Cadbury's flake & Sprinkles</i>	£3.95
Why Not choose a liqueur Coffee from:	
<i>Amaretto, Baileys, Brandy, Cointreau, Drambuie, Tia Maria, Whisky, Irish whiskey,</i>	£4.50

We also sell the following branded items:

Range of Jams & Chutneys 	From £1.95
Vinegar & Balsamic Sprays	£6.50
Black Mussel Pots	£15.00
Vic Branded Polo Shirts	£10.50
Vic Branded Fleece Jackets	£14.50

The Victoria in the Valley Loyalty Card

For every six main courses you purchase you receive 10% off your next food bill!

Our New Facebook Pages!

Why not follow both our pubs on facebook. With up to the minute news, offers and special events.



Something's Cookin Outside Catering

We now have a new range of outside catering menus from hot or cold buffets, dinner parties, BBQs and now hog roasts. Contact us on somethingscookinggroup@gmail.com or call 07797 757573

The Victoria in the Valley Wine List

Our aim at The Victoria is to provide quality wines that compliment our menu. We also offer a range of wines from £10 a bottle - please see our wines of the week or ask for today's specials

CHAMPAGNE

- Taittinger, Brut Reserve** £39.50
High quality, elegant Champagne with classy floral Hints and a voluptuous soft finish.
- Taittinger, Brut Prestige Rose** £45.00
A wine for both early and late evening and a delicious accompaniment to fruit desserts.

WHITE WINE

- | | <u>175ml</u> | <u>250ml</u> | <u>Bottle</u> |
|--|--------------|--------------|---------------|
| Sauvignon Blanc, Norte Chico, Chile
<i>Dry and crisp with tropical fruit flavours</i> | £3.20 | £4.30 | £12.20 |
| Pinot Grigio, Italia, Italy
<i>Dry but very fruity. Ideal aperitif and great with pastas and spicy dishes</i> | £3.85 | £5.10 | £15.25 |
| Unoaked Chardonnay, Michel Laroche, France
<i>Unoaked with tropical fruit flavours. Good with fish, poultry and pork</i> | | | £15.95 |
| Sauvignon Blanc, Oyster Bay, New Zealand
<i>Pungent, aromatic and fruity. Excellent with salads, fish and goats cheese</i> | £4.05 | £5.40 | £15.95 |
| Muscadet de Servre et Maine, France
<i>Dry classic wine. Excellent with fish, spicy dishes and pastas</i> | | | £15.95 |
| Macon-Lugny, Les Genievres, Louis Latour, France
<i>Well known producer and made from Chardonnay. Very good with fish and white meats</i> | | | £20.50 |
| Semillon/Sauvignon Blanc, Promised Land, Wakefield, Australia
<i>Made from 70% Semillon and 30% Sauvignon Blanc ; a juicy wine with subtle lemon, lime and passion fruit characters; zesty and mouth-filling, with a clean refreshing acidity on the finish.</i> | | | £21.75 |
| Petit Chablis, Laroche, France
<i>This wine from Laroche has a lovely fragrant aroma with hints of chamomile, mint and minerals. In the mouth, it is crisp, flinty and fluid, with a harmonious finish</i> | | | £23.50 |
| Sancerre, Domaine du Pre Semele, France
<i>A fine example of the Sauvignon Blanc grape from the Upper Loire Valley; a more subtle style than those from the New World; but still packed with appealing fruit flavours.</i> | | | £28.95 |

ROSE WINE

- ¼ Bottle Echo Falls Spritz, California**
A refreshing blend of fine white zinfandel and sparkling water £4.05
- | | <u>175ml</u> | <u>250ml</u> | <u>Bottle</u> |
|---|--------------|--------------|---------------|
| White Zinfandel, Jack Rabbit, California
<i>Just off dry with plenty of fruit. Very versatile</i> | £3.20 | £4.30 | £12.20 |
| Pinot Grigio, Italia, Italian
<i>An excellent wine to drink with most foods or just on its own! ...</i> | £3.85 | £5.40 | £15.95 |

RED WINE

	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
Cabernet-Sauvignon Norte Chico, Chile <i>Medium weight juicy red wine</i>	£3.20	£4.30	£12.20
Merlot Norte Chico, Chile <i>This intense ruby red wine is un-oaked, medium bodied and has an aroma of ripe berries.</i>	£3.20	£4.30	£12.20
Merlot, Michel Laroche, France <i>Medium body with soft finish. Great with meat dishes especially spicy.</i>			£14.50
Cotes Du Rhone Rouge, Oraison, 2009, France <i>Juicy, peppery wine with lovely plummy fruit. Pastas</i>			£15.50
Shiraz/Cabernet, Aldridge Estate, Australia <i>Red berry aromas soft and fruity. Most meats and cheese</i>			£17.50
Malbec, Kaiken, Argentina <i>Strong, fleshy tannins; while at the same time juicy and enveloping; with a long, persistent finish. Ideal for that Steak</i>			£18.50
Marques de Caceres, Crianza, Rioja, Spain <i>Top producer. Good partner for Lamb, Roasts and Cheeses</i>			£19.95
Chateau Lucas, Lucassac, St Emilion, 2007, France <i>The wine making methods used and an unusual blend of 50% Merlot and 50% Cabernet Franc gives this Bordeaux an early, easy drinking style with tremendous fruit and fragrance.</i>			£20.95
Pinot Noir, Devils Corner, Australia <i>With upfront cherry and strawberry fruit and a delicate savoury finish. A red wine for you fish lovers</i>			£22.95
Muga, Reserva, 2005/06, Spain <i>A blend of 70% Tempranillo, 20% Garnacha and 10% Mazuela & Graciano matured for over 2 years in barrel and 12 months in bottle before release. Powerful and intense; with a smooth, supple finish</i>			£29.95

Why not sit back and enjoy our jugs of cocktails

Jug of Summer Pimms With a generous measure of Pimms, topped up with lemonade and fresh fruit, mint and ice. What better way to enjoy the sunshine!	£12.95
Jug of Traditional Sangria or Rose Sangria With a generous measure of house rose wine, dash of cointreau and topped up with lemonade and fresh fruit over ice. A modern twist to the Spanish classic!	£12.95



Why not visit our sister pub "The Rozel Bar & Restaurant". Today the Rozel is everything a traditional pub should be. A wonderfully relaxing environment, with a great sun-terrace in the summer and a wood burning stove in the Winter. And then there's the food... a delicious tribute to traditional specialities, British classics and a commitment to using the best produce from the British Isles & Jersey. Our seasonal dishes are freshly cooked, bringing out the best natural flavours.

For our latest special offers visit: www.victoriainthevalley.co.uk or
www.rozelbarandrestaurant.co.uk