

TAPAS

<b>Garlic &amp; Chilli Tenderstem</b>	5.90
Tenderstem broccoli in garlic, chilli butter	
<b>Buffalo Bruschetta</b>	5.90
Tomatoes, red onion & olives on focaccia, topped with creamy buffalo mozzarella	
<b>Whipped Feta</b>	5.90
Whipped feta with a drizzle of hot honey, pine nuts & focaccia	
<b>Patatas Bravas</b>	5.90
Cubed, crispy potatoes topped with tomato sauce	
<b>Mushroom &amp; Truffle Arancini</b>	6.20
Wild mushroom & truffle arancini served with real truffle aioli	
<b>Cajun Corn Rib Sweetcorn</b>	6.20
Cut length ways, tossed in Cajun spices & vegan butter	
<b>Katsu Calamari</b>	6.20
Calamari in a light batter served with katsu aioli	
<b>Peppercorn Stilton Mushrooms</b>	6.20
Pan-fried mushrooms in a peppercorn & stilton sauce served with focaccia	
<b>Halloumi Fries</b>	7.00
Served with a sweet chilli sauce & side salad	
<b>Proper Sausage Roll</b>	7.00
Homemade sausage roll with Lancashire cheese & onion served with toffee vodka onions	
<b>Salt &amp; Pepper Tofu</b>	7.00
Crispy tofu pieces tossed in salt and pepper with mixed vegetables	
<b>Herb Crusted Salmon</b>	9.00
Pan-fried herb coated salmon with a cheddar croquette & lemon caper butter sauce	
<b>Chilli Lime King Prawns</b>	8.00
King prawns in a chilli & lime butter, served with bruschetta bread	
<b>Salt &amp; Pepper Chicken Wings</b>	8.00
Crispy chicken wings tossed in a Chinese salt & pepper mix	
<b>Pulled Lamb Flatbread</b>	8.00
Pulled lamb, tzatziki & pomegranate seeds on a flatbread	
<b>Meatballs</b>	8.00
Pork & beef meatballs in a rich tomato & red pepper sauce, served with focaccia	
<b>Lasagne Croquettes</b>	8.00
Breadcrumbed lasagne slices, deep fried	

SUNDAY ROASTS & PIES

All served with roast potatoes, honey roasted carrots & parsnips, pigs in blankets, tenderstem broccoli & a jug of gravy. Served in separate bowls, cauliflower cheese, creamy mashed potato, mixed greens & roasted sprouts.

all 16.00

Slow Roasted British Lamb

28 Day Matured Beef

Roast Turkey

Mushroom or Beetroot Wellington

Children's roast dinners are also available.

Braised Steak & Ale

Braised steak in a Guinness sauce & shortcrust pastry

Three Cheese & Onion

Mature cheddar, Red Leicester, Wexford stilton, onion & shortcrust pastry

Braised Steak & Stilton

Braised steak & Stilton shortcrust pastry pie

Vegan Steak Pie

Vegan steak pie in a rich gravy.

HOMEMADE WITH HEART

Every dish on our menu is crafted from scratch, using real ingredients and time-honoured methods. We take pride in preparing everything in house, with no shortcuts, no preservatives and no artificial additives – just honest food made with care. Taste the difference that homemade makes.

Please inform a member of staff of any dietary requirements or allergies when ordering.



Vegetarian



Vegan



Gluten Free



Gluten Free Alternative

THE VICTORIA LOUNGE

A QUIRKY PUB THAT DOES FOOD RATHER WELL

The Victoria Lounge was originally named the Fleece Inn, then renamed the Moon and Sixpence. The building was bought ten years ago, renamed again, refurbished and changed into its current layout. The building itself has been standing here for almost 200 years. Originally a Butchers and Ale House, at one point 20 people lived in the rooms above, including maids. It was rebuilt at some point, which indicates a public house stood here previously.

A few points of interest regarding the Lounge; The Victoria Lounge is one of the only red bricked buildings in Glossop. As you look at the bar, the large support beam just in front of it shows the location of the original back wall of the pub. The bar stands in the footprint of two one up and one down back-to-back houses. The pizza oven chimney goes into the chimneys for one of these original houses.

The wooden pillars painted black and gold on the front of the bar, have been taken from the original bar front. This was located opposite the current bar in the middle room.

The pot dog in the Lounge is called Albert and has been here for almost ten years, he is called Albert to go with Victoria, as in Queen Victoria.

The wooden rocking horse has been a feature in both of our previous locations, a bar and a hotel in Manchester, which have now been sold. It was originally handmade in Disley.

You will see on the wall of the pub, a Dolly, an 18<sup>th</sup> Century way people cleaned clothes, this is a genuine antique and was used back in the day. Also on the wall, you will see a set of stirrups, we had these loaned to us by a father who had lost his daughter, a keen horse rider. He wanted to keep them, but not at home, so he can remember her over a pint. They will remain with us until he wants them back.

The two wooden wheels above the light fittings, are taken from an old milk cart which was pushed around Manchester making deliveries. Also on the ceiling, you will see four horseshoes. One shoe was worn by a horse that won a famous race. The only issue is we cannot remember which shoe or the race!

The stain glass window at the top of the staircase is of St George and was put in, ten years ago.