

SUNDAY MENU

STARTERS

Caramelised Onion Hummus ^{GF} 6.95

Silky-smooth chickpea hummus blended with sweet, slow-cooked caramelised onions, tahini, lemon, and garlic. Rich, savoury, and gently sweet.

Date With A Pig ^{GF} 6.95

Medjool dates wrapped in smoked streaky bacon served with a hot honey.

Sweetcorn Ribs ^{GF VE} 6.95

Sweetcorn ribs with a light dusting of harissa.

Patatas Bravas ^{GF} 6.95

Crispy golden potatoes served with a rich, smoky tomato sauce and a drizzle of garlic aioli. Bold, comforting, and full of flavour, this classic Spanish favourite is perfect for sharing.

Halloumi Fries ^{GF} 7.95

Golden, crispy strips of halloumi with a soft, salty centre, served with a fresh side salad and sweet chilli dipping sauce. A perfect balance of crunch, creaminess, and a touch of sweetness.

Lamb Meatballs ^{GF} 8.95

Tender, spiced lamb meatballs served with a crumbly feta topping and drizzled with a vibrant green olive oil sauce. Rich, savoury, and herbaceous, a flavourful twist on a classic favourite.

Soft Boiled Scotch Egg 8.95

Perfectly cooked soft yolk encased in seasoned sausage, lightly breadcrumbed and golden-fried, served with a tangy honey mustard sauce. Crispy on the outside, rich and creamy on the inside, a comforting classic with a sweet-and-spicy kick.

Soy Sesame Pork Belly Bites ^{GF} 7.95

Succulent, tender pork belly pieces glazed with a sticky soy and sesame sauce, finished with a sprinkle of toasted sesame seeds. Rich, savoury, and slightly sweet, with a melt-in-the-mouth texture.

Whipped Feta ^{GF} 6.95

Creamy, airy feta blended to perfection and topped with house-made sun-dried tomatoes. Tangy, rich, and bursting with Mediterranean flavour, ideal for dipping or spreading.

Cod Croquettes 7.95

Golden, crispy croquettes filled with tender, flaky cod, served with a tangy tartare sauce. Crunchy on the outside, soft and flavourful on the inside, a classic seafood favourite with a zesty finish.

SUNDAY ROASTS

All 18.95

All dishes are served with golden roast potatoes, honey-roasted carrots and parsnips, pigs in blankets, and tenderstem broccoli, accompanied by a rich jug of gravy.

Served separately for the table to share are cauliflower cheese, creamy mashed potato, honey-roasted sprouts, and a classic carrot and swede mash.

Slow Braised British Leg of Lamb

28 Day Matured Prime Roast Beef

Roast Turkey

Honey Roasted Gammon

Mushroom Wellington ^{VE}

Homemade Nut Roast with Cranberries

Children's Roasts are also available

Please ask a member of staff for details.

SUNDAY PIES

Steak & Ale Pie 16.95

Succulent, slow-cooked beef in a rich ale gravy, encased in golden, shortcrust pastry, served with homemade chips and mushy peas. A classic, hearty favourite full of comforting, robust flavours.

Cheese & Onion Pie 15.95

A golden shortcrust pastry filled with creamy cheese and caramelised onions, served with homemade chips and baked beans. Comforting, hearty, and full of classic, satisfying flavours.

DESSERTS

Please see inner menu for a list of all of our desserts and home made ice cream.

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 18th 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.

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

V Vegetarian **VE** Vegan **GF** Gluten Free **GFA** Gluten Free Alternative