



# The Victoria Inn

## Food Menu

The Victoria Inn – A Place to Celebrate

Built in the 17th century, The Victoria Inn has stood at the heart of Bradwell Village for generations—originally serving weary travellers, it has grown into a beloved meeting place for locals and visitors alike. With centuries of character behind its walls, our inn remains a warm, welcoming setting for creating new memories.

Whether you're celebrating a milestone birthday, a wedding anniversary, or hosting an office lunch or private gathering, we offer a charming backdrop, delicious food, and a team dedicated to making your occasion feel effortless and special.

Let us help you mark life's moments—beautifully



thevictoriainnmk@hotmail.com



07798953695



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 Saltimbocca

17.95

Creamy mash, Sage, Green Vegetables,  
Wholegrain Mustard 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

### Pan Fried Hake & Saffron Risotto

18.50

Saffron, Onion, Garlic, Garden Peas,  
White Wine, Vegetable Stock  
Vegetarian option available 14.95

### Slow Cooked Pork Belly

19.50

Dauphinoise Potato, Glazed Carrot,  
Tenderstem & Red wine Jus

Home Made

### Chef's Pie Of The Day

17.50

Buttered Seasonal Vegetables, Creamy  
Mash or Chips, Home Made Signature Gravy

### Sirloin 8oz

26.50

Extra mature British Beef, carefully prepared to  
enhance its natural richness, with gentle  
marbling 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, confit tomato, grilled field mushroom.

Add Peppercorn Sauce, Garlic Butter, Béarnaise £ 2

### Venison Burger

16.95

Prime venison patty layered with smoked  
cheddar, streaky bacon, lettuce, tomato,  
gherkin and our signature  
house burger 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.

### Spiced Beef Burger

16.95

Flame-grilled beef topped with monterey cheese,  
crispy streaky bacon, tomato, gherkin, lettuce,  
jalapeños, and chipotle mayo.

### Buttermilk Chicken Burger

14.95

with lettuce, tomato, gherkin and  
sriracha mayo.

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



## 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 |
| Dauphinoise Potato      | 5.50 |

## Dessert

Choose any £ 6.95

Home Made **Apple 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

Warm **Belgian Waffle**  
with Vanilla Ice Cream, Chocolate Sauce

**Biscoff Cheesecake**  
with Caramel Sauce & Salted Caramel Ice Cream

**Winter Berry Eton Mess**  
Chantilly Cream, Raspberry Coulis & Mixed Berries.

**Ice Cream 2 scoops 4.95/ 3 scoops 6.95**  
Vanilla, Chocolate, Salted Caramel  
Strawberry, Cherries & Clotted Cream  
**Sorbet:** Raspberry, Blood Orange,  
Mango

**Dark Chocolate Delice**  
with Chocolate Sauce & Salted Caramel Ice Cream

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