



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



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The Victoria Inn Mk



thevictoriainn



6 Vicarage Road , MK13 9AQ , Bradwell Village

Starters

Homemade Soup Of The Day

Served with Bread and Butter

6.95

Black Pudding Scotch Egg

Handmade and Served With our Signature
Homemade Piccalilli

7.95

Chicken Liver & Brandy Parfait

Toasted Brioche, Red Onion, Chutney & Mix Leaves

7.50

Pickled Carrot & Ham Hock Terrine

Grilled Sourdough, Mustard, Fig Chutney & Mix Leaves

7.50

King Prawn Cocktail

Mary Rose, Gem Lettuce, Cherry Tomato & Warm Bread

7.50

Ploughman's Board

Mini Pork Pie, Glazed Ham, Cheddar & Brie, Cocktail Gherkins ,
Chutney, Sliced Apple, grilled Sourdough Bread, Mix Leaves

17.95

Honey & Rosemary Baked Camembert

with Grilled Sourdough & Fig Chutney

15.50

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.

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.

Rib Eye 8oz

27.50

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

Spiced Beef Burger

16.95

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

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.

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
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

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