



# 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



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6 Vicarage Road , MK13 9AQ , Bradwell Village



## Starters

Homemade **Soup Of The Day** 6.50  
served with  
Bread and Butter  
(V, VGA, GFA)

The Classic **Scotch Egg** 7.50  
Handmade and Served  
With our Signature  
Homemade Piccalilli

Pickled Carrot & **Ham Hock Terrine** 6.95  
Grilled Sourdough, Mustard,  
Fig Chutney & Mix Leaves

**Poached Pear & Stilton Salad** 7.50  
Walnuts, Cherry  
Tomatoes, Pickled Red  
Onion & Balsamic Glaze.

**Chicken Liver & Brandy Parfait** 6.95  
Toasted Brioche, Red  
Onion, Chutney & Mix Leaves

Classic **Prawn Cocktail** 7.50  
Mary Rose, Gem Lettuce,  
Cherry Tomato & Warm Bread

**Haddock & Parmesan Souffle** 10.50  
Caramelized Onion & Monterey Cheese Sauce

## Sharing Boards

**Ploughman's Board** 16.95  
Mini Pork Pie, Glazed Ham, Cheddar & Brie, Cocktail Gherkins ,  
Chutney, Sliced Apple, grilled Sourdough Bread, Mix Leaves

**Nourish Board (VG)** 15.95  
Hummus, Mix Olives, Chutney, Mix Leaves , Tempura  
Vegetables, Chargrilled Sourdough.

Honey & Rosemary **Baked Camembert** 14.95  
with Grilled Sourdough & Fig Chutney

Please advise us of any food allergies or intolerances. Dishes can be adapted to suit dietary requirements.  
Vegetarian, VG- Vegan, GFA- Gluten Free Available



## Mains

### **Chicken Saltimbocca 17.50**

Creamy mash, Sage, Green Vegetables,  
Wholegrain Mustard Sauce

### **Pan Fried Calf's Liver 17.95**

Creamy Mash, Streaky Bacon,  
Home-Made Onion Gravy,  
Buttered Seasonal Vegetables

### **Beer Battered Fish & Chips 16.50**

Home Made Tartar Sauce, Mushy  
or Garden Peas & Grilled Lemon

### **Home Made Chef's Pie Of The Day 16.95**

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

### **King Prawn & Chorizo Linguini 17.95**

Shallots, Cherry Tomato, Zucchini,  
Basil , Garlic, White Wine & Cream

### **Chicken Caesar Salad 15.95**

Chicken Breast, Baby Gem Lettuce,  
Homemade Caesar Sauce, Croutons,  
Pancetta, Anchovies, Soft Boiled Egg

Vegetarian Option Available with Grilled Halloumi

### **Mediterranean Gnocchi 16.95**

Vegan Feta Cheese, Tomato, Courgette, Olives,  
Roasted Red Pepper & Garlic ( V, VG )

Add Chicken £4

### **Pan Fried Seabass & Saffron Risotto 19.50**

Saffron, Onion, Garlic, Garden Peas,  
White Wine, Vegetable Stock

### **Slow Cooked Pork Belly 18.95**

Dauphinoise Potato, Glazed Carrot,  
Tenderstem & Red wine Jus

Cheesy Chips 4.95

Cheesy Garlic Bread 4.50

Halloumi Fries 4.95

Mac & Cheese 5.50

Truffled Parmesan Chips 5.50

Creamy Mash 4.50

Chips 4.50

Mixed Season Vegetables 4.95

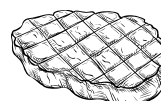
Dauphinoise Potato £ 5.50

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## From the Grill



All our steaks are hand-selected, expertly dry aged, and cooked to your liking over a high-heat grill for maximum flavour and tenderness.

Served with triple-cooked chips, confit tomato, grilled field mushroom.

### Fillet 8oz

Australian Grass-Fed Dry-Aged  
Lean, buttery-soft, and delicately  
flavoured. A classic cut for true steak  
connoisseurs.

£ 28.50

### Rib Eye 8oz

Extra Mature Dry-Aged British Beef  
Richly marbled and full of flavour  
A perfect balance of tenderness and  
deep, beefy character.

£ 26.50

Add Peppercorn Sauce, Garlic Butter, Béarnaise £ 2

### Chateaubriand 20oz (for two to share)

Australian Grass-Fed Dry-Aged.


The ultimate indulgence, tender centre-cut fillet

Served with mix salad, triple-cooked chips, and your choice of two sauces.

£ 59.50

### Signature Burgers

Crafted with the finest ingredients and served in a toasted brioche bun  
with skin-on fries, onion rings and house slaw

 The Stag

#### Venison Burger

Prime venison patty layered with smoked  
cheddar, crispy streaky bacon, tomato,  
gherkin and lettuce.

A bold, rustic flavour inspired by the British  
countryside.

£ 16.95

 The Victoria Classic

#### Dry-Aged Beef Burger

8oz hand-pressed dry-aged beef patty  
with monterey cheese, streaky bacon,  
lettuce, tomato, gherkin and our signature  
house burger sauce.

Simple, juicy, and timeless.

£15.95

 The Flame

#### Spiced Beef Burger

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

£ 16.95

 The Roost

#### Buttermilk Chicken Burger

with lettuce, tomato, gherkin and  
sriracha mayo.

A golden classic with a Victoria twist.

£ 14.95

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