

See today's  
specials menu.

See bar for today's  
seasonal ale.

# THE VICTORIAN

BRAMHALL

Cask Marque  
accredited.

## ALES, LAGERS STOUTS & CIDERS

**JW Lees Bitter**  
Est 1828, ABV 4.0%

**The Governor**  
Est 1828, ABV 3.8%

**Bohemia Regent**  
Est 1379, ABV 5.0%

**Carlsberg Lager**  
Est 1847, ABV 3.8%

**San Miguel**  
Est 1890, ABV 5.0%

**Guinness**  
Est 1759, ABV 4.1%

**Bulmer's Strongbow**  
Est 1887. ABV 4.5%

## STARTERS

**Homemade soup £4.50**  
With ciabatta bread. (V)

**Prawn cocktail £4.65**  
With Marie Rose sauce.

**Creamy button mushrooms £4.50**  
With fresh herbs, and toasted garlic ciabatta. (V)

**Cajun chicken goujons £4.95**  
With red pepper mayonnaise.

**Chef's homemade pâté £5.50**  
With wholemeal toast, apple  
and ale chutney.

**Bury black pudding hash £5.45**  
With sautéed potatoes, onions, bacon  
and mustard mayonnaise.

**Spicy potato wedges £4.50**  
With melted Cheddar and bacon.  
Sour cream and tomato salsa dips.

**Mexican nachos to share £7.95**  
Topped with melted cheese, tomato salsa,  
chilli con carne, sour cream and jalapeños.  
Available without chilli con carne. £6.00 (V)

**The chip shop platter £12.00**  
Battered cod goujons, potato scallops,  
sausage in gravy, chips, with mushy peas  
with curry sauce and tartar sauce to dip.

**The Victorian platter £12.00**  
Spicy meatballs in tomato and chilli sauce, Cajun  
chicken goujons, sweet chilli chicken wings, and spicy  
potato wedges with melted Cheddar and bacon.

**Chicken wing platter £12.00**  
Selection of chicken wings in our delicious house  
marinades: Teriyaki, salt and pepper, Piri Piri  
and sweet chilli. (S) £5.50

## SIDE ORDERS

**Hand-cut chips £2.50**

**Hand-cut chips & dips £3.95**  
With peppercorn, Stilton  
or curry sauce. (V)

**Sauces £2.00**  
Diane, Stilton, garlic butter,  
black peppercorn or curry.

**Extra toppings 60p each**  
Bacon, Stilton, Cheddar, fried onions, Brie,  
mushrooms, fried egg or pineapple.

**Shoestring fries £2.50**

**Hand battered onion rings £2.50**

**Garlic ciabatta £2.00**

**Cheesy garlic ciabatta £2.50**

**Side salad £2.50**

## GREAT BRITISH CLASSICS

**Bangers & mash £8.95**  
Traditional pork sausages, creamy mash  
and rich onion gravy. (S) £4.99

**Beer battered cod fillet £9.75**  
With hand-cut chips, mushy peas. (S) £5.95  
*Add sliced bread and butter for 65p.*

**Pie of the day £9.95**  
With hand-cut chips, peas and rich gravy.

**Gammon steak £9.50**  
10oz gammon steak with fried eggs or pineapple,  
hand-cut chips and peas. (S) £5.50

**Beef stew & herb dumplings £8.95**  
With root vegetables, button mushrooms  
and our very own ale.

**10oz rump steak £12.50**  
Matured for 28 days, with hand-cut chips, grilled tomato,  
mushrooms, wilted spinach and garlic butter.  
*Add a sauce to your steak for £2.*

**Traditional fish pie £9.75**  
Pieces of salmon and white fish in a creamy sauce,  
topped with mash and Cheddar.

## PUB FAVOURITES

**Butternut squash pasta bake £8.95**  
With broccoli, Cheddar, garlic ciabatta  
and salad. (V)

**Chicken New Yorker £9.95**  
With bacon, smoky BBQ sauce and Cheddar,  
with hand-cut chips and peas.

**Chilli con carne £8.95**  
With rice, sour cream and tortilla chips.

**Homemade lasagne £ 8.95**  
With garlic ciabatta and salad.

**Chicken, bacon &  
black pudding salad £9.99**  
With a poached egg, crunchy croutons and  
honey and mustard dressing.

**Chicken & steak sizzler £10.95**  
With rice, stir fried vegetables and sweet chilli or  
hoisin sauce. Vegetarian sizzler available. (V) £8.95  
*Opt for half rice, half chips for an extra £1.*

## THE VICTORIAN BURGER BAR

All burgers are handmade locally to our own recipe and are served with our famous hand-cut chips.

**The Victorian beef burger £9.50**  
Plain and simple. Our 8oz British beef burger in a sesame  
seeded bun with homemade coleslaw. (S) £5.50

**The Victorian fire burger £10.50**  
Our 8oz burger marinated in chilli sauce,  
char-grilled and smothered in flaming  
hot chilli sauce.

**The Victorian speciality burger £10.50**  
Our 8oz burger with any one of the following toppings:  
Cheddar and bacon, or Brie and caramelised onion,  
or Stilton and mushroom.

**The Empire State burger £11.50**  
Our 8oz burger topped with Cheddar, bacon,  
smoky BBQ sauce and onion rings.

**Char-grilled Cajun chicken burger £9.50**  
Cajun spiced chicken breast with cucumber  
and mint mayonnaise. (S) £5.50

**Spicy lamb burger £11.95**  
With cucumber and mint yoghurt,  
served in our homemade flatbread.

*Be Yourself and add any extra topping(s) to create your own personal favourite! 60p each.*

## SANDWICHES

Have some soup for £2.00 or chips for £1.00 with your sandwich.

**Hot duck & hoisin wrap £6.50**  
With cucumber and spring onion.

**Prawn sandwich £4.95**  
With Marie Rose sauce.

**Tuna & Cheddar panini £5.95**

**Cajun chicken wrap £6.25**  
With cucumber and mint yoghurt.

**Minute steak panini £7.25**  
With fried onions, mushrooms  
and mustard mayonnaise.

**Goat's cheese, spinach &  
chutney panini £5.50 (V)**

**JW Lees club sandwich £6.95**  
Warm ciabatta filled with chicken, bacon,  
lettuce, tomato and egg mayonnaise.

**Fish goujon butty £6.25**  
Beer battered cod goujons  
with tartar sauce.

**Cheddar, tuna, chicken or egg mayonnaise sandwich £3.75** Only available 12pm-6pm.

BE YOURSELF



The 'Vic' as it is affectionately known has always been at the heart of Bramhall village from before the turn of the 20th century. Dating back pre 1900's, today's pub takes it's name from the original Victorian Hotel which used to stand on the corner of Ack Lane East and Bramhall Lane South. This grand old building was demolished in 1967 to make way for the new shopping centre. The current building has had many names, opening as the Victorian Tavern, changing to the Orange Tree, more recently it was known as the New Victorian and now we have The Victorian.

But for regulars and visitors this place will always be 'The Vic'.

# THE VICTORIAN BRAMHALL

## WHITE WINES

	Bottle	Small glass 125ml	Medium glass 175ml	Large glass 250ml
1. <b>Brown Brothers Chardonnay</b> A refreshing, stylish wine with a hint of fresh peaches and citrus. (Australia) 2	£19.95	-	-	-
2. <b>Sutter Home Chardonnay</b> Bright citrus, melon and pear aromas with crisp lime flavours. Great with chicken or fish. (USA) 2	£13.50	£2.55	£3.45	£4.80
3. <b>Aroha Bay Sauvignon Blanc</b> Full of delicious crisp apple and soft white pear flavours. Great with fish and white meat. (New Zealand) 2	£14.95	-	-	-
4. <b>Richmond Ridge Semillon/Chardonnay</b> Rich oaked wine. (Australia) 2	£14.90	-	-	-
5. <b>Soprano Pinot Grigio</b> Crisp and aromatic with a fruity bouquet. (Italy) 2	£15.90	£3.15	£4.25	£5.60
6. <b>Macon Lugny Les Genievres Louis Latour</b> Pale lemon in colour with fresh aromas of citrus and honey. It's dry and crisp with a rounded, slightly exotic flavour. (France) 2	£18.50	-	-	-
7. <b>Piesporter Michelsberg</b> Light-bodied, and medium sweet with delicate, floral flavours. (Germany) 4	£12.95	£2.45	£3.15	£4.35
8. <b>San Perito Sauvignon/Semillon</b> Pale gold in colour with fresh apple and pear flavours. (Chile) 2	£12.95	£2.45	£3.15	£4.35

## SPARKLING

9. <b>Gravet Prosecco Spumante</b> Delicate, nutty aromatics and a pleasing, rounded texture. (Italy) 1	£18.95	-	-	-
---	--------	---	---	---

## CHAMPAGNE

10. <b>Laurent Perrier Brut NV</b> Delicate yet complex, fresh and well-balanced with hints of citrus and white fruits. (France ) 1	£39.95	-	-	-
---	--------	---	---	---

## RED WINES

	Bottle	Small glass 125ml	Medium glass 175ml	Large glass 250ml
11. <b>Brown Brothers Heathcote Shiraz</b> A big, full-bodied, full-flavoured wine with a warm, hearty welcome. Ideal partner to steak. (Australia) D	£19.95	-	-	-
12. <b>Don Placero Rioja</b> This modern style Rioja offers a rounded mouthful of wine. Best enjoyed with lamb. (Spain) B	£13.50	£2.55	£3.45	£4.80
13. <b>Sutter Home Merlot</b> With fresh black cherry aromas and smooth texture and a long, rich finish. (USA) C	£13.50	£2.55	£3.45	£4.80
14. <b>Santa Helena Cabernet Sauvignon</b> A vibrant wine, with full blackcurrant fruit flavours and ripe tannins. Ideal with beef. (Chile) B	£12.95	£2.45	£3.15	£4.35
15. <b>Pinot Noir Domaine Valmoissine Louis Latour</b> A deep red coloured wine with bold lively fruit aromas, medium acidity, and subtle tannins combine deliciously to create an elegant wine. (France) B	£18.95	-	-	-
16. <b>San Perito Merlot/Cabernet</b> Cabernet's blackcurranty fruit is complemented by Merlot's plummy richness. (Chile) B	£12.95	£2.45	£3.15	£4.35
17. <b>Richmond Ridge Shiraz/Cabernet</b> Medium-bodied and well-balanced, with soft, delicious fruit. (Australia) C	£14.90	-	-	-

## ROSÉ

18. <b>Rosé d'Anjou Caves de l'Angevine</b> A coral pink rosé combining summer fruits with a refreshing medium dry character. Ideal with pasta and salad. (France) 3	£14.25	£2.85	£3.80	£4.95
19. <b>Sutter Home White Zinfandel</b> Sweet aromas of strawberries and watermelon, with a refreshing crisp finish. (USA) 4	£13.50	£2.55	£3.45	£4.80

**Wine-tasting guide:**  
A (Light) to D (Full Bodied)  
1 (Dry) to 5 (Sweet)

All our wines are hand picked by  
Willoughby's Wine Merchants.



why let  
good times  
go bad  
for the facts...  
drinkaware.co.uk