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LOUNGE  
BAR  
TERRACE

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MENU

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Opened in 1904, The Victoria Hotel was one of the very first purpose-built hotels in Sidmouth. Lovingly restored, the Victoria Hotel has many authentic historical features, such as oak panelling, the sweeping original wooden staircase and charming stone turret rooms. Sidmouth rose to prominence when coastal bathing became popular in the Regency and Victorian periods. Indeed, Queen Victoria herself was brought to Sidmouth when she was only a baby. Years later, her third son, the Duke of Connaught became a regular visitor and Sidmouth's famous Connaught Gardens are named in his honour.

Our Lounge Menu is available from noon - 2pm.  
Prices are shown in sterling and are per person.

# SANDWICHES

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Served on a choice of Granary G, Wholemeal G, or White Sliced Bread G,  
White Gluten Free GF,E or Brown Gluten Free Bread GF,E  
with Red Cabbage Slaw M, E, C and Potato Crisps.

<b>EGG MAYONNAISE AND CRESS</b> V, GF?, M, E, C, G	14.5
Kcals: White 887   Wholemeal 888   Granary 894   GF White 910   GF Brown 918	
<b>CHEDDAR CHEESE AND CHUTNEY</b> V, GF?, D, M, E, C, G	14.5
Kcals: White 1088   Wholemeal 1089   Granary 1105   GF White 1121   GF Brown 1129	
<b>HAM AND ENGLISH MUSTARD</b> M, E, C, G	16.25
Kcals: White 627   Wholemeal 628   Granary 644   GF White 660   GF Brown 668	
<b>CHICKEN, LETTUCE AND TOMATO</b> GF?, M, E, C, G	16.25
Kcals: White 620   Wholemeal 621   Granary 637   GF White 653   GF Brown 661	
<b>CORONATION CHICKEN</b> GF?, M, E, C, N, SU, G	16.25
Kcals: White 887   Wholemeal 888   Granary 894   GF White 910   GF Brown 918	
<b>TUNA MAYONNAISE AND CUCUMBER</b> GF?, M, E, C, F, G	16.25
Kcals: White 776   Wholemeal 777   Granary 793   GF White 809   GF Brown 817	
<b>ROASTED SIRLOIN OF BEEF AND HORSERADISH SAUCE</b> GF?, M, E, C, SU, G	18
Kcals: White 753   Wholemeal 754   Granary 770   GF White 786   GF Brown 794	
<b>PRAWNS AND MARIE ROSE SAUCE</b> M, E, CR, C, G	18
Kcals: White 754   Wholemeal 755   Granary 771   GF White 787   GF Brown 795	
<b>CORNISH CRAB AND MAYONNAISE</b> GF?, M, E, CR, C, G	18
Kcals: White 1028   Wholemeal 1029   Granary 1045   GF White 1061   GF Brown 1069	
<b>SMOKED SALMON AND CREAM CHEESE</b> GF?, D, M, E, C, F, G	18
Kcals: White 792   Wholemeal 793   Granary 809   GF White 825   GF Brown 833	
<b>HUMMUS AND ROASTED PEPPER</b> VE, GF?, M, E, C, S, G	14.5
Kcals: White 692   Wholemeal 693   Granary 709   GF White 725   GF Brown 733	
<b>VEGAN SMOKED CHEESE AND CHUTNEY</b> VE, GF?, M, E, C, G	14.5
Kcals: White 904   Wholemeal 905   Granary 921   GF White 937   GF Brown 945	

# LIGHT BITES

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<b>PRAWN COCKTAIL</b> 412 Kcal	21
Prawns, Marie Rose Sauce, Baby Gem Lettuce, Lemon, Sliced Brown Bread G, D, E, CR, C, F	
<b>SMOKED SALMON</b> GF? 795 Kcal	21
Cream Cheese, Lemon, Capers and Samphire Salad, Bread D, M, G, C, F	
<b>LOCAL CRAB AND MAYONNAISE SALAD</b> GF? 855 Kcal	24
Grapefruit, Samphire, Capers, Pickled Red Onion, Bread G, D, M, E, CR, C	
<b>GOATS CHEESE AND BEETROOT</b> V, GF 753 Kcal	18
Orange, Hazelnut Salad D, M, C, N, SU	
<b>VEGAN GREEK STYLE CHEESE AND BEETROOT</b> VE, GF 707 Kcal	18
Orange, Hazelnut Salad M, C, N, SU	
<b>CORONATION CHICKEN SALAD</b> GF 498 Kcal	21
Sultanas, Dried Apricots, Almonds M, E, C, N, SU	
<b>CURED MEAT PLATTER</b> GF? 1199 Kcal	21
Hummus, Olives, Gherkins, Bread G, S	
<b>TABBOULEH AND BROCCOLI SALAD</b> 168 Kcal	
With Smoked Salmon 134 Kcal G, M, C, F, SU, S, SO	21
or Chicken 354 Kcal G, M, C, SU, S, SO	21
or with Tofu VE 214 Kcal G, M, C, SU, S, SO	18

# MAIN COURSES

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<b>BEER BATTERED FISH AND CHIPS</b> 1400 Kcal	26
Tartar Sauce, Peas, Dressed Leaves, Lemon <b>G, M, E, C, F, SU</b>	
<b>BREADED SCAMPI AND CHIPS</b> 1243 Kcal	23
Tartar Sauce, Peas, Dressed Leaves, Lemon <b>G, M, E, CR, C, SU</b>	
<b>VEGAN COTTAGE PIE</b> <b>VE, GF</b> 433 Kcal	22
Vegan Mince Ragu, Crushed Potato Topping, Seasonal Vegetables <b>SO</b>	
<b>MUSHROOM, SPINACH AND CREAM CHEESE RISOTTO</b> <b>V, GF</b> 701 Kcal	22
Baby Watercress <b>D, C</b>	
<b>HARISSA ROASTED AUBERGINE</b> <b>VE, GF</b> 486 Kcal	22
Tomato and Chickpea Ragu, Vegan Greek Style Cheese, Mixed Leaf Salad <b>M, C</b>	
<b>CALF'S LIVER</b> <b>GF?</b> 685 Kcal	26
Creamed Potato, Bacon, Onion Gravy, Seasonal Vegetables <b>G, D, C, SU</b>	
<b>BERTIE'S BURGER</b> 1406 Kcal	29
West Country Beef Burger, Bacon Jam, Pancetta, Monterey Jack Cheese, Truffle Mayonnaise, Brioche Bun, Frites, Red Cabbage Slaw and Dressed Salad Leaves <b>G, D, M, E, C</b>	
<b>OMELETTE ARNOLD BENNETT</b> 1345 Kcal	23
Four Egg Omelette, Smoked Haddock, Gruyère Cream, Mixed Leaf Salad and Frites <b>D, M, E, C, F</b>	
<b>CLUB SANDWICH</b> <b>GF?</b> 1248 Kcal	21
Toasted Sandwich with Chicken, Bacon, Tomato, Lettuce and Mayonnaise <b>G, D, M, E, C</b>	
<b>8oz SIRLOIN STEAK AND CHIPS</b> 1318 Kcal	38
Mushroom, Tomato and Onion Rings <b>G, D</b> Garlic Butter 341 Kcal <b>D</b>   Peppercorn Sauce 107 Kcal <b>G, D, C, SU</b> Stilton Cream 623 Kcal <b>D</b>	
<b>PORK AND LEEK SAUSAGES</b> <b>GF?</b> 825 Kcal	23
Creamed Potato, Onion Gravy, Seasonal Vegetables <b>G, D, C, SU</b>	

# SIDE DISHES

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<b>FRITES</b> 404 Kcal	7
<b>CHUNKY CHIPS</b> 432 Kcal	7
<b>BUTTERED NEW POTATOES</b> <b>VE?, GF</b> 190 Kcal <b>D</b>	5.5
<b>MIXED LEAF SALAD</b> <b>VE, GF</b> 20 Kcal <b>M, C</b>	4
<b>SEASONAL VEGETABLES</b> <b>VE?, GF?</b> Kcals varies daily	5.5
<b>BREAD ROLL AND BUTTER</b> <b>GF?</b> 380 Kcal <b>G, D</b>	2

# SWEETS & BEVERAGES

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<b>PLEASE ASK FOR DAILY DESSERT OPTIONS</b> Kcals varies daily	10
<b>SELECTION OF ICE CREAMS AND SORBET</b> Kcals varies 1 scoop 4   2 scoops 6.5   3 scoops 9 (Please ask a member of staff for details)	
<b>SELECTION OF TEAS AND COFFEE</b>	from 4.6

**GF** Gluten Free **GF?** Can be Gluten Free (please ask)

**V** Vegetarian **VE** Vegan **VE?** Can be Vegan (please ask)

**D** DAIRY **G** GLUTEN **M** MUSTARD **E** EGG **MO** MOLLUSCS **CR** CRUSTACEAN **C** CELERY  
**N** NUTS **F** FISH **SU** SULPHUR DIOXIDE **S** SESAME **SO** SOYA **P** PEANUTS **L** LUPIN

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

  
B R E N D  
C O L L E C T I O N

HOTELS | RESTAURANTS | SPAS