
LOUNGE
BAR
TERRACE

SUNDAY LUNCH MENU





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

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.

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

LIGHT BITES

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

BEER BATTERED FISH AND CHIPS 1400 Kcal	26
Tartar Sauce, Peas, Dressed Leaves, Lemon G, M, E, C, F, SU	
BREADED SCAMPI AND CHIPS 1243 Kcal	23
Tartar Sauce, Peas, Dressed Leaves, Lemon G, M, E, CR, C, SU	
MUSHROOM, SPINACH AND CREAM CHEESE RISOTTO V, GF 701 Kcal	22
Baby Watercress D, C	
CALF'S LIVER GF? 685 Kcal	26
Creamed Potato, Bacon, Onion Gravy, Seasonal Vegetables G, D, C, SU	

SIDE DISHES

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

SWEETS & BEVERAGES

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