AA Rosette award for culinary excellence 2026

Made in Yorkshire Food Drink Champion

HOTEL VICTORIA
ROBIN HOOD'S BAY

Drinks Menu

Served from 12noon to 9pm
Please ask your server for our daily specials

Loxley Menu

Small Plates & Starters

Soup of the Season, toasted focaccia & whipped seaweed salted butter (VG/VE/A) **8.50**

Wild Mushroom Arancini, truffled tarragon mayonnaise, parmesan (VG) **7.50**

Prawn & Hot Smoked Salmon Cocktail, marie rose sauce, herring caviar, brown bread & seaweed butter, citrus (GF/DF/A) **14.00**

Lightly Spiced North Sea Haddock Bites, curried mayonnaise, lime **8.50**

Chicken Liver Parfait, morello cherry jelly, poached spiced pears, fig toasts, winter herb butter (GF/A) **13.00**

Salt 'n' Pepper Squid, lime & coriander mayo, scallions, citrus (GF/A) **8.00**

Crispy Whitebait, roasted garlic & chilli aioli, lemon **9.00**

Pigs in Blankets, honey & grain mustard (DF/GF) **7.00**

Loxley Classics

8-10oz North Sea Haddock, champagne batter, hand cut chips, minted mushy peas, tartare sauce, lemon (DF/GF/A) **20.00**

Radford's 8oz Beef Burger, brioche bun, Lillibet Blue cheese, classic garnish, fries, beer chutney, maple cured bacon, onion rings, slaw **18.00**

Whitby Scampi, hand cut chips, garden peas, tartare sauce, lemon **18.00**

Yorkshire Shephard's Pie, Dale End cheddar cheese mashed potato, minted mushy peas, seasonal vegetables, rosemary & bone marrow gravy **20.00**

Victoria Curry of the Week, fragrant rice, coriander & garlic naan bread, cucumber riata, mango chutney (VG/VE/GF/A) **19.00**

Moules Frites Steamed Mussels Mariniere, shallots, garlic, white wine, cream, finished with herbs, fries, focaccia, roast garlic & chilli aioli **19.00**

Yorkshire Boards

Yorkshire Ploughman's

Lillibet Blue & ale 'n' mustard cheddar, house pickles & local pork pie, charcuterie, beer chutney, warmed focaccia, butter, sea salt (GF/A)

For one 14.00, to share 26.00

Seafood Platter

Haddock goujons, crispy whitebait, salt & pepper squid, moules mariniere, little prawn cocktail, Lindisfarne oysters, 'hot smoked' salmon, shellfish crackers, roast garlic & chilli aioli, squid ink aioli tartare sauce, citrus (GF/A)

For one 26.00, to share 50.00

Vegetarian/Vegan

Tempura of Seasonal Vegetables, spiced celeriac puree, paprika roasted pumpkin seeds, sweet 'n' sour sultans, curried vegan mayo, coriander, lime (VG/VE)(GF/A) **10/19.00**

Roast Squash Ravioli, fricassee of truffled creamed wild mushrooms & hedgerow herbs, toasted nuts & seeds, shaved Yorkshire pecorino, crispy brassica (VG) **10/19.00**

Spiced Bean Burger, classic garnish, marinated pecorino, house salsa, fries (VG)(VE/A) **18.00**

Desserts

Sticky Toffee Pudding, muscovado sugar sauce, clotted cream ice cream **10.00**

Citrus Poached Plum & Apple Crumble, cinnamon & stem ginger crumb, cherry ripple ice cream **10.00**

Victoria Fudge Sundae, salted caramel & vanilla & ice creams, fudge pieces, chantilly cream, toffee sauce, candied peanuts **10.00**

Vegan Dark Chocolate & Almond Brownie, *mulled cherries*, candied walnuts, winter berry sorbet (VG/VE) **10.00**

3 or 5 Yorkshire Cheeses, crackers, grapes, celery, tea loaf, truffled heather honey, house chutney, pickled walnut butter (GF/A) **14/19.00**

Selection of Yorkshire Ice Creams & Sorbets **8.00**

HOTEL VICTORIA, ROBIN HOOD'S BAY 01947 880205 INFO@VICTORIARHB.COM

If you are concerned about any food allergies or intolerances, please speak to any member of the team, who will be delighted to assist.
(DF/A)=DAIRY FREE/AVAILABLE, (GF/A)=GLUTEN FREE/AVAILABLE, (VE/A)=VEGAN/AVAILABLE, (VG/A)=VEGETARIAN/AVAILABLE

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Children's Menu **8.00**

Fish Bites, chips, peas, lemon (GF/A)

Yorkshire Pudding, pigs in blankets, gravy (GF/A)

Radfords Sausages, cheesy mash, gravy, peas

Pasta, tomato sauce, parmesan, garlic bread (VG)

Cheeseburger, chips

Sides

Onion Rings	**4.00**	Bread & Butter	**3.00**
Hand Cut Chips	**4.00**	Rosemary Bone Marrow Gravy	**3.00**
Truffled Parmesan Fries	**5.00**	Minted Mushy / Garden Peas	**3.00**

Seasonal Sandwich Selection Served from 11am to 6pm

All our Sandwiches are served on a White Baguette or a Malted Brown Baguette, unless stated, with crisps, salad & coleslaw. G/F Sliced available on request.

Yorkshire Ham & Caramelised Onion Cheddar Cheese, beer chutney **12.00**

Prawn Marie Rose, cucumber & dill **12.50**

Fish Finger Sandwich, toasted brioche bun, tzatziki, sauerkraut, heritage tomato & gem lettuce **13.00**

Warmed Bronze Turkey Festive Bagel, melting brie, sausage meat stuffing & cranberry sauce **13.00**

Smoked Salmon, Cream Cheese & Cucumber on sliced malted brown bread **13.00**

Yorkshire Cheddar Cheese Savoury, hedgerow herbs & scallions, beer chutney **11.00**

Radford's Steak Sandwich, toasted baguette, caramelised onion & Lillibet Blue cheese **14.00**

Hot Sandwich of the Day, toasted baguette, served with bone marrow & rosemary gravy **13.00**

Please ask your Server for today's choice

Brunch Served from 10am to 12noon

Porridge **6.00**
Oats made with a choice of cows milk or soy milk, served with a choice of hedgerow berry compote and honey, or pear & flaked almonds. (DF/A, VE/A, GF/A)

Traditional Yorkshire Breakfast **13.50**
Bacon, Radford's sausage, black pudding, baked beans, grilled tomato, mushroom, choice of hens eggs. (DF/A, GF/A)

Vegetarian Yorkshire Breakfast **12.00**
Homemade veggie sausages, baked beans, grilled tomato, mushroom, hash brown, choice of hens eggs.

Eggs Benedict **12.00**
Toasted English muffin, brace of poached hens egg, bacon & hollandaise sauce. (VE/A)

Eggs Royale **12.50**
Toasted English muffin, brace of poached hens eggs, smoked salmon & hollandaise sauce.

Smashed Avocado **12.00**
Brace of poached hens eggs, smashed avocado, tomato & chilli salsa, served on sourdough toast.

Smoked Salmon & Scrambled Eggs **12.50**

Breakfast Roll **6.50**
choose from bacon, sausage or fried egg served on a brown cob or white baguette. (GF/A) ***Additional items*** **1.00 ea**

Toasted White, Brown or Gluten Free Bloomer **3.00**
Served with butter & preserves.

Toasted Teacake, served with butter **4.50**

Scones
Fruit, cherry or cheese scone served with butter **3.95**
Fruit scone with preserves & cream **4.50**
Cream Tea **7.50**

Cakes & Croissants - Please ask your server for today's selection

Hot Drinks

Baytown Coffees

Espresso, Americano	**3.40**
Latte, Cappucino, Flat White	**3.70**
Cortado	**3.20**
Mocha, Iced Latte	**3.80**

Teapigs Teas **3.20**
Everyday Brew
Decaf
Super fruit, Peppermint
Earl Grey

Hot Chocolate	**3.60**
Deluxe Hot Chocolate with cream and marshmallow	**4.20**
Add a dash of syrup: Vanilla, Salted Caramel, Caramel	**50p**

Fruit Juices

Orange, Apple, Cranberry, Pineapple	**3.80**
Big Tom spiced tomato juice	
Bucks Fizz	**8.50**
Bloody Mary	**8.50**

Special Coffee **9.00**

Classic Irish, jameson irish whiskey with heavy cream

The Irish Smooth, baileys irish cream

The Italian Job, disaronno with heavy cream

The Victoria Royale, grand marnier topped with heavy cream

Mexican Luxury Hot Chocolate, kahlua, topped with marshmallows & whipped cream

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