Drinks Menu

HOTEL VICTORIA
ROBIN HOOD'S BAY

AA Rosette award for culinary excellence 2026

MADE IN YORKSHIRE FOOD DRINK CHAMPION

Our team of skilled chefs are passionate about working with ingredients from Yorkshire

Served Monday to Friday
12noon - 3pm

Lunchtime Set Menu

Starters

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

Prawn Cocktail, marie rose sauce, crisp lettuce, lemon, brown bread & seaweed salted butter (DF/GF/A)

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

Tempura of Winter Vegetables, spiced celeriac puree, sweet 'n' sour sultanas, paprika roasted pumpkin seeds, curried vegan mayo, lime, coriander (VE/VG)

Mains

Moules Frites, mussels marinière, cooked in white wine, cream, shallots, parsley & garlic, french fries, saffron aioli (GF/DF/A)

6oz North Sea Haddock in Champagne Batter, hand cut chips, minted mushy peas, tartare sauce & lemon (DF/GF/A)

Victoria Curry of the Week, fragrant rice, mango chutney, poppadom (VG/A)

Winter Squash Ravioli, fricassee of creamed wild mushrooms, hedgerow herbs, toasted nuts & seeds, shaved Yorkshire pecorino, crispy brassica (VG)

Desserts

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

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

Duo of Yorkshire Cheeses, Lillibet Blue & Dale End cheddar, crackers, fruit loaf, beer chutney, pickled walnut butter (GF/A)

2 Courses £21
3 Courses £26

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