

# FRESH. SEASONAL. SCOTTISH.

At Victoria's we are passionate about using the finest seasonal produce from Scotland's rich larder.

All of our beef is naturally grass fed and sourced from Quality Meat Scotland accredited farms from throughout Angus and Aberdeenshire. Our Butcher Yorkes of Dundee, further enhances this product by dry ageing on the bone in their Himalayan salt chamber for a minimum of 35 days.

All of our chicken is barn reared.

Our fish is delivered to us daily caught from sustainable sources around Scotland's coast. Fresh fruit and vegetables are supplied by Les Turriff of Dundee who have a history stretching back to a single market stall in Dundee.

When in season all game comes from Ochil Foods, a small family business just outside of Perth.

We are committed to enjoying produce when it is at its best.

Please ask to see our Gluten or Lactose Free menu.



45 Atholl Road

Pitlochry

Perthshire

PH16 5BX

[www.victorias-pitlochry.co.uk](http://www.victorias-pitlochry.co.uk)



## COCKTAILS *... because no good story ever started with a salad*

<b>Very Victoria</b> Rock Rose gin, grapefruit liquor, rose lemonade, grapefruit slice	<b>£9.95</b>
<b>Bellini</b> Peach & prosecco	<b>£9.95</b>
<b>Aperol Spritz</b> Aperol, prosecco, soda	<b>£9.95</b>
<b>Cosmopolitan</b> Citron vodka, Triple Sec, Grand Marnier, Cointreau, cranberry juice	<b>£9.95</b>
<b>Espresso Martini</b> Vodka, Kahlua, espresso	<b>£9.95</b>

## STARTERS

<b>Victoria's Soup of the Day</b> Served with bread & butter	<b>£6.25</b>
<b>Macsween's Haggis Bon Bons or Vegetarian Haggis Bon Bons</b> Potato mousse & whisky and onion marmalade	<b>£9.95</b>
<b>Crispy Fried Squid</b> Pickled vegetables & soy dressing	<b>£9.95</b>
<b>Trio of Scottish Salmon</b> Traditional smoked salmon, hot smoked and poached with lemon puree & potato scones	<b>£10.95</b>
<b>Prawn &amp; Avocado Cocktail</b> in Marie Rose sauce, with tomato & red pepper dressing	<b>£11.95</b>
<b>Breadcrumbs Clava Brie</b> Tomato and smoked chipotle jam	<b>£9.95</b>

## SALADS

<b>Caesar Salad</b> - anchovy & garlic dressing, parmesan & croutons	<i>starter</i>	<b>£6.95</b>	<i>main</i>	<b>£9.95</b>		
		add chargrilled chicken	<i>starter</i>	<b>£4.00</b>	<i>main</i>	<b>£6.50</b>
		add hot smoked salmon	<i>starter</i>	<b>£4.50</b>	<i>main</i>	<b>£7.50</b>
<b>Stornoway Black Pudding Salad</b> Chorizo, new potatoes, sun blushed tomatoes, chick peas & pine nuts	<i>starter</i>	<b>£9.95</b>	<i>main</i>	<b>£15.95</b>		
<b>Goat's Cheese &amp; Beetroot Salad</b> Caramelised walnuts & sherry vinegar dressing	<i>starter</i>	<b>£9.95</b>	<i>main</i>	<b>£15.95</b>		

## MAINS

<b>Chicken &amp; Serrano Ham</b> Mozarella, sage butter, wild mushrooms & parmentier potatoes	<b>£18.95</b>
<b>Victoria's Steak &amp; Ale Pie</b> Scotch beef & mushroom stew, topped with flaky puff pastry, with seasonal vegetables & new potatoes	<b>£15.95</b>
<b>Breaded or Beer Battered Buckie Haddock</b> French fries, minted mushy peas & tartare sauce	<b>£16.95</b>
<b>Victoria's 6oz Scotch Beef Burger</b> Beef tomato, red onion, baby gem lettuce, Monterey Jack cheese, relish & brioche bun, french fries, sweet dill pickle & house slaw	<b>£15.95</b>
<b>Add a Topping:</b> Bacon, BBQ Pulled Pork, Black Pudding, Blue Cheese, Grilled Mushroom or Beer Battered Onion Rings	<b>£1.00</b>
<b>Vegan Chick Pea &amp; Green Lentil Dahl</b> Crispy shallots, coriander, naan bread & lime pickle	<b>£15.95</b>
<b>Crumbed Deluxe Whole Tail Scampi</b> French fries, minted mushy peas & tartare sauce	<b>£15.95</b>
<b>Fillet of Scottish Salmon</b> Tender stem broccoli, braised leeks & creamed pearl barley	<b>£18.95</b>
<b>Roast Breast of Duck</b> Confit duck pastilla, fondant potato, celeriac puree, spring onion, broccoli & red wine jus	<b>£21.95</b>
<b>Fajitas</b> Served sizzling to your table - with marinated mixed peppers & onions, flour tortillas, guacomole, salsa, sour cream & lime pickled red onions	
<b>Marinated Grilled Chicken</b>	<b>£19.95</b>
<b>Marinated Fillet of Beef Steak</b>	<b>£21.95</b>
<b>Marinated Chargrilled Mediterranean Vegetables</b>	<b>£17.95</b>
<b>Chargrilled 10oz Ribeye Steak</b> Roast garlic mushroom, slow roast tomato, watercress & french fries	<b>£34.95</b>
<b>Add a Sauce:</b> Peppercorn or Port & Blue Cheese	<b>£2.95</b>

## PIZZA *Oven baked*

Marzano Tomato, Burrata & Basil	£13.95
Macsweens Haggis, Whisky & Onion Marmalade & Isle of Mull Cheddar	£15.95
Thai Green Chicken, Red Onion, Spring Onion, Green Pepper, Coriander & Beansprouts	£15.95
Venison Sausage, Smoked Mozzarella, Roast Sweet Peppers & Port Pickled Red Onion	£15.95
San Marzano Tomato, Gordal Olive, Smoked Chipotle Chilli, Anchovies, Capers & Roast Garlic	£15.95
Tender Stem Broccoli, Black Kale, Strathdon Blue Cheese & Truffle	£15.95

*Vegan cheese available on request*

## PASTA

Braised Shin of Beef, Root Vegetables, Baby Onion, Parsley & Pappardelle	£15.95
Tuscan Sausage, Wild Mushrooms, Chicken Thigh, Mascarpone & Rigatoni	£16.95
Brown Crab, Spinach, Pancetta, Cherry Tomatoes, Bisque & Spaghetti	£16.95
San Marzano Tomato, Roast Garlic, Basil Marinated Bocacini & Penne	£11.95

## ADD A SIDE

French Fries	£4.95
House Slaw	£4.95
Seasonal Vegetables	£4.95
Beer Battered Onion Rings	£4.95
Tender Stem Broccoli, Hollandaise	£4.95
Garlic Creamed Spinach	£4.95
Garlic Bread	£5.95
Garlic Bread with Cheese	£6.95
Warm Bread	£7.95
served with houmous, balsamic vinegar, toasted seeds & cold pressed rapeseed oil	
Marinated Gordal Olives	£6.95

## *Have You Enjoyed Dining With Us?*

If so, we would greatly appreciate it if you could share your experience at

[www.tripadvisor.co.uk](http://www.tripadvisor.co.uk) 

However, if we can do better in any way, please let us know in person so we can improve things for you right away.

Thank you.

## *Gift Vouchers*

Our vouchers can make the perfect gift whether it's for a birthday, anniversary or simply a thank you gesture!

You can buy online at [www.victorias-pitlochry.co.uk](http://www.victorias-pitlochry.co.uk).



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# DRINKS LIST

<b>Coke Zero, Diet Coke, Sunkist Orange, Schweppes Lemonade</b>			<b>£2.90</b>
<b>Can of Coke</b>			<b>£2.95</b>
<b>Irn Bru</b>			<b>£2.95</b>
<b>Appletiser</b>			<b>£3.30</b>
<b>Pure Orange Juice</b>			<b>£3.30</b>
<b>Juice Burst</b> - orange & passionfruit or apple & raspberry			<b>£3.20</b>
<b>Simply Fruity</b> - apple or orange children's juice			<b>£3.30</b>
<b>Apple Juice</b>			<b>£3.20</b>
<b>Cranberry &amp; Raspberry Juice</b>			<b>£3.20</b>
<b>Still or Sparkling Mineral Water</b>	330ml	<b>£3.10</b>	750ml <b>£4.90</b>
<b>Lipton's Lemon Iced Tea</b>			<b>£2.80</b>
<b>House Wine</b> - White, Red, Rosé		175ml glass from	<b>£6.40</b>
		250ml glass from	<b>£8.40</b>
		bottle from	<b>£24.95</b>
<b>Spirits</b> - vodka, whisky, gin. Bacardi rum, Jack Daniels, Morgan Spiced rum Southern Comfort, Malibu, Peach Schnapps			<b>£3.60</b>
Premium gin			<b>£4.40</b>
Grey Goose vodka			<b>£4.40</b>
<b>Mixers (draught)</b>			<b>£0.90</b>
<b>Bottled Mixers</b>		125ml	<b>£2.10</b>
<b>Fever-Tree Tonic</b>		200ml	<b>£2.50</b>
<b>Vermouth, Sherry</b>			<b>£3.90</b>
<b>Liqueurs, Brandy, Courvoisier, Drambuie, Cointreau, Amaretto, Glayva, Grand Marnier</b>		from	<b>£4.95</b>
<b>Tia Maria, Baileys, Sambuca, Tequila, Archers Peach Schnapps, Limoncello, Jagermeister</b>			
<b>Malts</b> - see separate menu		from	<b>£5.60</b>
<b>Draught Lager</b> - Victoria's House		1/2 pint	<b>£2.55</b>
		pint	<b>£5.10</b>
<b>Draught Beer</b> - Belhaven's Best		1/2 pint	<b>£2.55</b>
		pint	<b>£5.10</b>
<b>Bottled Beer</b> - , Corona, Peroni		330ml	<b>£4.50</b>
<b>Magners Cider, Old Mout Fruit Cider</b>		500ml	<b>£5.50</b>
<b>Guinness Original</b>		440ml	<b>£5.40</b>
<b>Strathbraan Brewery Traditional Bitter</b>		500ml	<b>£5.50</b>
<b>Liqueur Coffees with Tia Maria, Drambuie, Brandy, Whisky, Baileys or Amaretto</b>		from	<b>£6.95</b>

# WINE LIST

## HOUSE WHITE

### CyT Sauvignon Blanc

*Concha y Toro, Chile*

Elderflower aromas leading into a very fresh lemon & green gooseberry flavour, dry & refreshing with good length.

bottle **£24.95**

175ml glass **£6.40**

250ml glass **£8.40**

### Col di Sotto Pinot Grigio

*Italy*

Delicious & silky with notes of honey & almond, with pear & apple. Refreshing, yet delicate. Perfect finish.

bottle **£25.95**

175ml glass **£6.70**

250ml glass **£8.70**

## HOUSE RED

### CyT Cabernet

*Concha y Toro, Chile*

Deep coloured with luscious, supple flavours & well balanced subtle tannins. Full flavoured & fruity.

bottle **£24.95**

175ml glass **£6.40**

250ml glass **£8.40**

### Tall Horse Shiraz

*South Africa*

Ripe, wild berry aromas & flavours with an edge of spice & a long fruity finish. Full, rich & well rounded.

bottle **£25.95**

175ml glass **£6.70**

250ml glass **£8.70**

## ROSÉ

### Villa Molino Pinot Grigio Blush delle Venezie IGT

*Friuli-Venezia Giulia, Italy*

Unique pale-copper colour; aromatic with delicate citrus notes; crisp and refreshing on the palate

bottle **£24.95**

175ml glass **£6.40**

250ml glass **£8.40**

## SPARKLING

### Prosecco Spumante Verduzzo

Pale, light yellow in colour with a delicately fruity, slightly aromatic nose. Well balanced fruit flavours & a light body.

bottle **£29.95**

200ml glass **£8.95**

### Veuve Cliquot N.V.

Fruity & full bodied, refined & well balanced with crisp, fresh flavours, touch of spice & lingering finish - wow!

**£69.95**

## WHITE

### Les Gres Viogner

*France*

A Viogner that actually tastes like a Viogner! Bursting with stone fruit aromas and flavours; peach and apricots and a dollop of vanilla cream, delicious!

bottle **£26.75**  
175ml glass **£6.95**  
250ml glass **£8.95**

### Il Paradiso Inzolia Chardonnay

*IGT Sicilia, Italy*

Elegant, fresh unoaked, straw yellow in colour with distinctive fruity bouquet and full bodied flavour.

bottle **£28.95**  
175ml glass **£7.70**  
250ml glass **£9.70**

### Sauvignon Blanc

*Boundary Hut, New Zealand*

A nose full of ripe capsicums, gooseberries and lime followed by flinty notes of tomato leaf. A round but crisp palate with a nice backbone of acidity.

bottle **£29.75**  
175ml glass **£7.95**  
250ml glass **£9.95**

### Sillages Albarino 2017

100% Albarino, with a complex nose of white fresh fruits and spices, honey and coconut notes. Deliciously mouth-watering aromas of peach, apple, lime and apricot follow through to zingy fruitiness on the palate with spices and vanilla to finish.

**£31.95**

## RED

### Tall Horse Merlot

*South Africa*

This Merlot has an intense plum colour, a fruity blackberry aroma, intense sweet fruit flavours and a well structured body. Perfect with red meat, young cheese & sauces. Delicious!

bottle **£26.75**  
175ml glass **£6.95**  
250ml glass **£8.95**

### Malbec Finca La Nina

*Argentina*

A medium bodied Malbec with ripe red & black fruit flavours, perfectly balanced with spice, chocolate and coffee notes from its time in oak barrels.

bottle **£28.95**  
175ml glass **£7.70**  
250ml glass **£9.70**

### Pinot Noir

*Boundary Hut, New Zealand*

Aromatic aromas of fresh mixed red berries with hints of chocolate raisins. This wine is light with a fresh fruit profile and a finely grained tannic structure. The palate is brimming with red cherries and plums.

bottle **£29.75**  
175ml glass **£7.95**  
250ml glass **£9.95**

### Rioja, Viña Amate

*Spain*

A very enjoyable example of young Rioja. Vibrant purple colour. Made from 100% Tempranillo grapes. A lovely easy drinking wine with bright fruity notes of black cherry and plum.

**£31.95**