

# FRESH. SEASONAL. SCOTTISH.

Here at Victoria's we're passionate about using the freshest seasonal produce from Scotland's rich larder.

Our beef comes from fully accredited Scottish farms, traditionally aged for a minimum of 21 days on the bone and hand cut by skilled butchers using time-honoured techniques. We cook all our steaks on our chargrill using natural coals to maximise flavour.

Fish is delivered to us daily, caught from sustainable sources around Scotland's coast.

Our chicken is all free range and corn fed, producing a deeper flavour and providing assurance that our produce is well sourced and looked after from farm to plate.

Fresh fruit and vegetables are supplied by Mark Murphy & Partner of Newbridge, Edinburgh. They pride themselves on sourcing the finest Scottish seasonally grown produce and are committed to supporting local farmers and producers.

We source our cheese from artisan producers showcasing some of Scotland's most flavoursome dairy produce.

We're committed to enjoying produce when it's at its best, from our favourite local suppliers.

Vegetarian dishes are denoted with (V).

Please ask to see our gluten free menu.



45 Atholl Road

Pitlochry

Perthshire

PH16 5BX

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



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

## COCKTAILS

<b>Very Victoria</b>	£7.95
Rock Rose gin, grapefruit liquor, rose lemonade, grapefruit slice	
<b>Bellini</b>	£7.95
Peach & Prosecco	
<b>Old Fashioned</b>	£7.95
Bourbon, angostura, orange	
<b>Aperol Spritz</b>	£7.95
Aperol, prosecco, soda	

## NIBBLES

<b>Mixed Olives</b>	£5.95
<b>Artisan Bread</b>	£3.95
<b>Garlic Bread</b>	£3.95
<b>Cheesy Garlic Bread</b>	£4.25

## STARTERS

<b>Victoria's Haggis Bon Bons</b>	£8.50
MacSween's of Edinburgh award winning haggis rolled in panko crumbs & oatmeal, served with our whisky & wholegrain mustard cream dipping sauce	
<b>Calamari</b>	£8.95
Breadcrumbed, served with our tartare sauce & fresh lemon	
<b>Crispy Duck Spring Rolls</b>	£8.95
Served with salad garnish & our plum sauce	
<b>Victoria's Avocado &amp; Prawn Cocktail</b>	£9.95
Premium North Sea prawns in our own Marie Rose sauce served chilled with avocado & fresh lemon	
<b>Victoria's Nachos</b>	£7.95
Chili Scotch beef, salsa, jalapeno peppers & cheese bubbling from the grill, topped with sour cream & chives	
<b>Classic Caesar Salad</b>	£8.95
Fresh chicken breast, cos lettuce, anchovies, garlic croutons & fresh parmesan shavings, in our own Caesar dressing	
<b>Warm Wedge of Brie (V)</b>	£8.95
Creamy Morangie brie in a herb breadcrumb, served with cranberry sauce	
<b>Trio of Scottish Salmon</b>	£9.95
Taste them all - Traditional smoked salmon, hot smoked and poached in a honey dressing	
<b>Victoria's Soup of the Day</b>	£5.95
Served with local artisan bread	

*All of our salads are available as a starter also*

## MAINS

<b>Supreme of Chicken Italiano</b>	£17.95
Wrapped in prosciutto, filled with mozzarella & oven roasted, drizzled with pesto & served on a bed of ratatouille with sautéed new potatoes	
<b>Victoria's Homemade Steak Pie</b>	£15.95
Slow cooked Scotch beef & root veg in our house red, topped with flaky puff pastry, served with seasonal vegetables & new potatoes	
<b>Roast Rump of Perthshire Lamb</b>	£18.95
Herb crusted tender lamb rump with a hint of Dijon, oven roasted pink, served with ratatouille & creamy mash	
<b>Crispy Belly of Pork</b>	£17.95
With a white wine & thyme sauce, on dauphinoise potatoes, topped with red currant & apple sauce with fresh seasonal vegetables	
<b>Breast of Barbary Duck</b>	£17.95
Succulent duck breast pan fried until pink, served with dauphinoise potato, celeriac puree, plum sauce & pastry basket of fresh seasonal vegetables	
<b>Seared Fillet of Venison</b>	£19.95
Served with a rhubarb chutney, dauphinoise potatoes, sauteed green beans and carrot puree, jewelled with pomegranate	
<b>Fajitas - The True Taste of Mexico</b>	
Served sizzling to your table - marinated strips of chicken or Scotch beef stir fried with mixed peppers & onions accompanied by warm flour tortillas, guacamole, salsa & sour cream & chives	
<b>Chicken/Beef/Combo</b>	£16.95
<b>Vegetarian</b> (Sauteed marinated vegetables) (V)	£14.95

## FISH & SEAFOOD *fresh from the North Sea*

<b>Fresh Breaded Buckie Haddock</b>	£15.95
Traditional fresh haddock in our own breadcrumbs, served with fries & lemon	
<b>Grilled Fillet of Scottish Salmon</b>	£17.95
Prime Scottish salmon served with creamy mash, seasonal fresh selected vegetables & finished with a cream, shallot & dill sauce	
<b>Grilled Sea Bass Fillet</b>	£17.95
Served with an olive & cherry tomato chopped salsa, wilted spinach, roasted red pepper sauce and crushed potatoes	
<b>Breaded Wholetail De Luxe Scottish Scampi</b>	£15.95
Top quality selected scampi in breadcrumb, served with salad, fries & lemon	

## GRILL *Prime Scotch Beef*

**Cooked to your liking on our charcoal grill,  
accompanied by grilled tomato, sautéed mushrooms & fries or baked potato**

<b>8oz Sirloin</b> - prime steak chargrilled just the way you like it	<b>£26.95</b>
<b>8oz Blackened Sirloin</b> - dusted with Cajun spices for a totally unique taste	<b>£26.95</b>
<b>8oz Garlic Sirloin</b> - flavoured with crushed sautéed garlic	<b>£26.95</b>
<b>8oz Fillet</b> - the 'ultimate' tender steak	<b>£29.95</b>
<b>8oz Blackened Fillet</b> - dusted with Cajun spiced for a totally unique taste	<b>£29.95</b>
<b>8oz Garlic Fillet</b> - flavoured with crushed sautéed garlic	<b>£29.95</b>
<b>Creamy Pepper Sauce to accompany</b>	<b>£2.95</b>
<b>Victoria's 100% Scotch Beefburger</b>	<b>£15.95</b>
6oz Scotch Beefburger cooked on the charcoal grill served in a brioche bun, topped with bacon, cheese & salsa, accompanied by coleslaw, crisp salad & fries	

## PIZZA *Oven baked*

<b>Margarita (V)</b> <i>Classic mozzarella &amp; tomato sauce</i>	<b>£11.95</b>
<b>Bolognese</b> <i>Traditional bolognese topping</i>	<b>£13.95</b>
<b>Opera</b> <i>Spicy chicken, mushrooms &amp; ham</i>	<b>£13.95</b>
<b>American Hottest</b> <i>Pepperoni, jalapeno peppers, mixed peppers &amp; onion</i>	<b>£13.95</b>
<b>Capra</b> <i>Creamy Ayrshire goat's cheese with chorizo</i>	<b>£13.95</b>
<b>Salmone</b> <i>Smoked salmon, avocado &amp; red onion with rocket, drizzled with lemon vinaigrette</i>	<b>£13.95</b>
<b>Mediterranean (V)</b> <i>Peppers, tomato, eggplant, courgette &amp; olives</i>	<b>£13.95</b>
<b>Victoria's</b> <i>Chicken marinated in garlic &amp; chilli oil with mixed pepper, topped with rocket &amp; parmesan</i>	<b>£13.95</b>

**Extra Toppings...** each **£1.00**  
*create your own pizza from a classic Margarita  
Pepperoni, Ham, Spicy Chicken, Olives, Peppers,  
Extra Mozzarella, Mushrooms, Jalapenos, Anchovies*

## PASTA

<b>Victoria's House Creamy Penne Pesto</b> <i>served with chargrilled chicken &amp; pine nuts</i>	<b>£13.95</b>
<b>Vegetarian</b> - served with fresh selected vegetables & pine nuts (V)	<b>£11.95</b>
<b>Victoria's House Penne Arriabatta</b> <i>Garlic, chilli, tomato &amp; basil sauce served with chicken &amp; chorizo</i>	<b>£13.95</b>
<b>Vegetarian</b> - served with an aubergine, pepper, courgette, tomato & chilli sauce (V)	<b>£11.95</b>
<b>Tagliatelle Carbonara</b> <i>Pancetta, mushroom &amp; garlic in a creamy sauce</i>	<b>£13.95</b>
<b>Spaghetti Bolognese</b>	<b>£13.95</b>
<b>Spinach &amp; Ricotta Canelloni (V)</b> <i>Pasta rolls filled with spinach &amp; ricotta cheese, baked in the oven in a béchamel sauce with tomato, served with garlic bread</i>	<b>£14.95</b>
<i>Add garlic bread (V)</i>	<b>£3.95</b>

## SALADS *Big plates of love*

### Victoria's Caesar Salad

Chargrilled chicken breast, cos lettuce, garlic croutons, anchovies, parmesan shavings in our own Caesar dressing

starter £8.95

main £14.95

### Victoria's Winter Salad

Oven roasted chorizo, black pudding & roast potato with rocket, chickpeas, sun blush tomatoes, red onion, cherry tomatoes and toasted pine nuts, tossed in a light vinaigrette

starter £8.95

main £14.95

### Grilled Goat's Cheese Salad (V)

Creamy Ayrshire goat's cheese on summer salad leaves, cherry tomatoes, beetroot, almond flakes & roasted chopped walnuts in a light honey vinaigrette

starter £8.95

main £14.95

## ADD A SIDE

Fries	£3.95
Coleslaw (V)	£3.50
Seasonal Vegetables (V)	£4.95
Rocket & Parmesan (V)	£4.95
Chef's Salad (V)	£4.95
Garlic Bread (V)	£3.95
Cheesy Garlic Bread (V)	£4.25
Onion Rings (V)	£3.95



## 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 these directly from the restaurant or online at [www.victorias-pitlochry.co.uk](http://www.victorias-pitlochry.co.uk).

We'll be happy to post them to the recipient with your personal message if you wish.

# DRINKS LIST

<b>Coke Zero, Diet Coke, Sunkist Orange, Schweppes Lemonade</b>			<b>£2.75</b>
<b>Can of Coke</b>			<b>£2.95</b>
<b>Irn Bru</b>			<b>£2.95</b>
<b>Appletiser</b>			<b>£3.20</b>
<b>100% Pure Squeezed 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>£2.15</b>
<b>Apple Juice</b>			<b>£3.10</b>
<b>Cranberry &amp; Raspberry Juice</b>			<b>£3.10</b>
<b>Still or Sparkling Mineral Water</b>	330ml	<b>£3.10</b>	1 litre <b>£4.85</b>
<b>Lipton's Lemon Iced Tea</b>			<b>£2.75</b>
<b>House Wine</b> - White, Red, Rosé		175ml glass from	<b>£5.95</b>
		250ml glass from	<b>£7.95</b>
		bottle from	<b>£22.95</b>
<b>Spirits</b> - vodka, whisky, gin. Bacardi rum, Jack Daniels, Morgan Spiced rum			<b>£3.25</b>
Southern Comfort, Malibu, Peach Schnapps			
Premium gin			<b>£4.30</b>
Grey Goose vodka			<b>£4.50</b>
<b>Mixers (draught)</b>			<b>£0.90</b>
<b>Bottled Mixers</b>		125ml	<b>£2.05</b>
<b>Fever-Tree Tonic</b>		200ml	<b>£2.50</b>
<b>Vermouth, Sherry</b>			<b>£3.25</b>
<b>Liqueurs, Brandy, Courvoisier, Drambuie, Cointreau, Amaretto, Glayva, Grand Marnier</b>		from	<b>£4.90</b>
<b>Tia Maria, Baileys, Sambuca, Tequila, Archers Peach Schnapps, Limoncello, Jagermeister</b>			
<b>Malts</b> - see separate menu		from	<b>£5.35</b>
<b>Draught Lager</b> - Victoria's House		1/2 pint	<b>£2.50</b>
		pint	<b>£4.95</b>
<b>Draught Beer</b> - Belhaven's Best		1/2 pint	<b>£2.50</b>
		pint	<b>£4.95</b>
<b>Bottled Beer</b> - Magners Cider, Corona, Peroni		330ml	<b>£4.35</b>
<b>Old Mout Fruit Cider</b>		500ml	<b>£5.35</b>
<b>Guinness Original</b>		440ml	<b>£5.35</b>
<b>Strathbraan Brewery Traditional Bitter</b>		500ml	<b>£5.35</b>
<b>Liqueur Coffees with Tia Maria, Drambuie, Brandy, Whisky, Baileys or Amaretto</b>		from	<b>£5.35</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 **£22.95**

175ml glass **£5.95**

250ml glass **£7.95**

### Col di Sotto Pinot Grigio

*Italy*

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

bottle **£22.95**

175ml glass **£5.95**

250ml glass **£7.95**

## HOUSE RED

### CyT Cabernet

*Concha y Toro, Chile*

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

bottle **£22.95**

175ml glass **£5.95**

250ml glass **£7.95**

### Tall Horse Shiraz

*South Africa*

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

bottle **£22.95**

175ml glass **£5.95**

250ml glass **£7.95**

## 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 **£22.95**

175ml glass **£5.95**

250ml glass **£7.95**

## SPARKLING

### Prosecco Spumante Verduzzo

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

bottle **£27.95**

200ml glass **£7.95**

### Veuve Cliquot N.V.

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

**£59.95**

# WINE LIST *... you had me at merlot*

## WHITE

### Les Gres Viogner

£23.95

*France*

175ml glass £6.25

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!

250ml glass £8.25

### Il Paradiso Inzolia Chardonnay

£26.75

*IGT Sicilia, Italy*

175ml glass £6.95

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

250ml glass £8.95

### Sauvignon Blanc

£27.95

*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.

### Pinot Gris

£28.95

*Marley Farm, Adelaide Hills, Australia*

Stone fruit, pear, flinty mineral notes on a crisp, clean palate.

## RED

### Tall Horse Merlot

£23.95

*South Africa*

175ml glass £6.25

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!

250ml glass £8.25

### Malbec Finca La Nina

£26.75

*Argentina*

175ml glass £6.95

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

250ml glass £8.95

### Pinot Noir

£27.95

*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.

### Rioja, Viña Amate

£28.95

*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.