

THE VIC

Hitchin

Roasts are back!! Together with our amazing team of chefs we bring you what a pub sunday lunch is all about, hearty, homecooked, seasonal soul food served up with the ones you love in a cosy little pub. All of our produce is proudly sourced locally.

Starters

Garlic Butter Bread (v) Our signature DDPC dough topped with confit garlic butter and parsley Add Fior di Latte and Parmesan	4/5.5
Polpette al sugo, fior di latte, parmesan, basil, bread (agf)	8

ROASTS

Free Range Hertfordshire Chicken Supreme (agf) cooked in garlic, rosemary & white wine, sage & onion stuffing	17.5
Slow Cooked Beef Brisket (agf) served w/ parsnip & horseradish puree	19
Beetroot, Parsnip, Walnut Nut Roast (n) (v) our signature vegan gravy	16.5
Vegan Broccoli & Almond Ball Roast (agf) (ve) (n) house broccoli & almond balls, our signature vegan gravy	15.5

All served with garlic & rosemary roasties, glazed maple balsamic carrots & parsnips, buttered greens, house yorky & our 72 hour gravy.

SIDES

CAULIFLOWER CHEESE (gf) 4/6
STUFFING BALLS (gf) 5.5
ROASTIES & GRAVY (gf) 5
BROCCOLI & ALMOND BALLS (gf) (ve) (n) 5
BUTTERED GREENS (gf) 4

KIDS 2 COURSE 10

1 COURSE 8

Meatballs, tomato sauce, cheese, cheesy bread
Roast Beef brisket (agf)
Half Chicken Supreme (agf)
Veggie Nut Roast (n) (v)
Vegan broccoli & almond balls (n) (ve)
Any pizza half size half price

(gf) gluten free (ve) vegan (a) available (n) contains nuts
please speak to a member of team for any dietary/allergen concerns / nuts are used in our kitchen