

# VICTORY MANSION

Presents

## TA - KO

Chilli corn - Charred chilli corn, puffed quinoa, feta, lime, mayo v	£6
House tortilla chips, kaffir lime & ginger salsa, white bean, miso & sesame dip v	£6

## TA-KO

*Asian inspired tacos served on 12cm soft corn tortilla, with asian leaves*

Char siu jackfruit & shiitake, mango, pickled red onion v	£5
Fermented yellow bean leeks, manchego, sweet potato, mustard relish v	£4
Crispy cauliflower, black bean & tamarind ragu, avocado, pepper mayo v	£4
Charred sprouting broccoli & spring onion, ginger & chilli egg relish v	£4
Blackened river trout, smoked aubergine nahm prik, lime labneh	£4
Torched seabass, mandarin sambal, pickles, crispy onion, umami ketchup	£4
Nahm jim chicken, pickled carrot & daikon, crispy onions, kampot mayo	£4
Red pepper pork collar, kimchi, mango salsa	£4
Palm sugar glazed beef short rib, pickled kohlrabi, blackberry sriracha	£5

## SIDES

Asian slaw - Grilled hispi cabbage, kaffir lime, tofu mayo v	£5
Shredded beets - Sumac shredded beetroot, herbs, pomegranate & walnut v	£5
'MSG' fries - Nori fried potatoes, kampot pepper mayo, salt & vinegar powder v	£6
Spiced kimchi - Fermented chinese leaf, daikon, apple & carrot v	£5

## BRUNCH TAKO – PAIRS

*Only available Sat – 12-5pm*

Pomegranate glazed bacon, salted egg relish, avocado	£5
Sausage, homemade tamarind black beans, manchego	£5
Viking smoked salmon, apple & radish slaw	£5
Crispy cauliflower, black bean & tamarind ragu, avocado v	£5

## DESSERT

Cookie dough & chocolate madeleines (contains gluten)	3 for £5
Chocolate pot - Silken tofu, date, agave, dark rum v	£5

*All tacos & sides are prepared without gluten      V = vegetarian (vegan upon request)*

### FOOD ALLERGIES & INTOLERANCES

*Not all of the ingredients are listed, please speak to us about any dietary requirements.  
Some of our ingredients may contain traces of nuts, allergens and gluten*

# VICTORY MANSION

1936, Swiss Session Lager, 4.7% - DRAFT 500ml Totally smashable lager	£6
Work, Forest Road, Pale Ale, London 5.4% - DRAFT 500ml Bright & crisp with low bitterness	£6
Posh, Forest Road, Lager, London 4.1% - CAN Full flavoured lager that ain't posh but does work. Chip, chop, this shit's dank	£5.5
Millionaire, Wild Beer Co, Stout, Somerset 4.7% - CAN Sweet & salty collide in this rich, balanced stout. Lactose, caramel, cocoa nibs	£5.5
Salty Kiss, Gooseberry Gose, Magic Rock, Yorkshire 4.1% - CAN Tart & lightly sour. Flavoured with Gooseberry, sea buckthorn & sea salt	£5.5
Drive, Bitburger, Premium Pils, Germany 0% - BTL - ALCOHOL FREE A full strength pilsner without the booze.	£5
Zen, Coalition Brewing, Pale Ale, London 4.5% - BTL - GLUTEN FREE British Pale Ale infused with Kabusecha Japanese green tea. Fruity, delicate & crisp	£6
Silly Moo, Unfiltered Apple Cider, Sussex 4.8% - CAN A blend of bittersweet, sharp & bittersharp 100% Sussex apples	£6
Thistly Cross, Apple Cider, Scotland 4.4% - CAN Smooth, balanced & lightly sparkling with a clean apple finish	£5.5

## BOTTOMLESS TA-KO + BOTTOMLESS SPRITZ

AVAILABLE SAT 12 - 3pm

£40pp for 2 hours

Pomegranate glazed bacon,  
salted egg relish, avocado

Sausage, homemade tamarind black beans, manchego

Viking smoked salmon, apple & radish slaw

Crispy cauliflower, black bean & tamarind ragu,  
avocado, pepper mayo v

Charred broccoli & spring onion,  
salted egg relish v

### Served with

Nori fried potatoes  
Asian slaw

### PINK

Aperol, pink grapefruit sherbet,  
fresh orange, prosecco, soda

### PEACH

Peach, Manzanilla, fresh lemon  
prosecco, soda

### ROSE

Elderflower, rose & elderberry  
vodka, prosecco, soda

### CHAI

Gin, chai tea syrup,  
fresh lemon, prosecco, soda

# VICTORY MANSION

## FIZZ

	125ml	Bottle
Bernard-Massard, Cuvee De L'Ecusson, Luxembourg, NV, Brut	£7	£40
Rose Rurale, Pet Nat, Christopher Hoch, Austria, NV (NAT)		£50

## WHITE

	Glass 175ml	Carafe 375ml	Bottle
<b>Dry, bright &amp; clean</b>			
Viura, Gran Cerdo, Gonzalo Grijalba, Rioja, 2020 (NAT)	£6.5	£14	£27
Chenin Blanc 'Bush Vine', Good Hope, Stellenbosch, SA, 2020 (ORG)	£6.5	£14	£27

## **Textured, mineralogy & balanced**

Ribolla Gialla, Antonutti, Friuli-Venezia Giulia, Italy, 2019			£28
Sibilliana Sicilia, DOC Grillo 'Medoro', Italy, 2020 (ORG)			£26

## **Juicy, big & aromatic**

Weissburgunder, Judith Beck, Burgenland, Austria, 2021 (NAT)	£7	£15	£30
Riesling Werner "Classic Dry" Mosel, Germany, 2019			£29
Flamenc, L'Astré, Domaine Viticole, Dordogne, France, 2019 (NAT)			£39

## **Flor wines - Interesting & unusual**

Pedro Ximénez, Piedra Luenga, Bodegas Robles, Montilla, Spain, NV (BIO)			£35
Gavi, Marne Oro, Le Marne, Piemonte, Italy, 2016 (ORG)			£34

## PINK

Vergel Rosado, La Bodega de Pinosa, Spain, 2020 (ORG)	£6.5	£14	£27
Déferlante 3, Oliver Cohen, Languedoc, France, 2020 (NAT)			£36

## ORANGE

Catarratto, Baglio Antico Bianco, Sicily, Italy, 2021 (NAT)	£7	£15	£30
Pheasant's Tears, Vardesperi Rkatsiteli & Kisi, Georgia, 2020 (ORG)			£32
Moscatel, Bernabe Navarro, Benimaquia Tinajas, Levant, Spain, 2020 (NAT)			£34

## RED

### **Light, bright & supple**

Beaujolais Village, Manoir Du Carra, France, 2019 (ORG)	£6.5	£14	£27
Garnacha Gre2, B. Cristo del Humilladero, Madrid, Spain, 2019 (ORG)			£30
Lou Pal, Syrah, Saskia van der Horst, Roussillon, France, 2019 (NAT)			£38

### **Broad, generous, all rounders**

Moulin de Gassac, Languedoc-Roussillon, France, 2020	£6.5	£14	£27
Manseng Noir, Producteurs Plaimont, Gascogne, France, 2019 (ORG)			£32
Tout Sauf L'Ennui, Domain Mada, Edouard Adam, Languedoc, France, 2020 (NAT)			£40

### **Robust, full & bold**

Shiraz/Sangiovese/Barbera, Gilbert Rouge, Mudjee, Oz, 2019			£29
Syrah/Monastrell, Goru, Jumilla, Spain, 2019 (ORG)			£27

**HERBIE**

Date vodka, banana,  
campari, lime

**HOLLY GOLIGHTLY**

Rose & elderberry  
Hendricks gin, lemon,  
elderflower & bubbly

**PARADISE BEACH**

5 y/o rum, pineapple rum,  
punch abruzzo, salt  
solution, caol ila &  
orange blossom

**SAND CASTLE**

Fortified manzanilla,  
coconut rum, wray &  
nephew, campari, amaretto

**TIJUANA**

**TURNAROUND**

Tapatio reposado tequila,  
kummel, pear eau de vie,  
honey, lemon

**SU-SUZESUDIO**

Wild turkey rye, suze,  
toasted coriander seed,  
orange caramel,

**MOTHER ROOT**

Organic apple cider  
vinegar, blossom honey,  
ginger juice, lemon & soda

**RUBY TUESDAY**

Vodka, raspberry, lemon,  
vanilla, amer picon, soda

**BUSTER KEATON**

Plum infused fords gin,  
peach sherbert, apricot  
brandy, lime

**FISHHOUSE PUNCH**

Cana brava rum, cognac,  
peach sherbet, lemon,  
sugar

**FORTIFIED SPRITZ**

Fortified prosecco,  
aperol, soda

**VICTORY PALOMA**

Tapatio reposado tequila,  
grapefruit, lime,  
grapefruit sherbet, soda

**FORTIFIED**

**MANHATTAN**

Wild turkey bourbon,  
fortified rosé, cherry &  
orange bitters

**RASPBERRY EARL**

Seedlip, raspberry,  
elderflower, fresh lemon,  
earl grey & soda

VICTORY  
MANSION  
COCKTAILS

£10

<- NON ALC. ->  
£7