

VICTORY MANSION

SATURDAY BRUNCH DRINKS

12-5

£7 COCKTAILS

COFFEE

Espresso, vodka, cherry & hazelnut

MARY

Vodka, tomato, spice, guinness & marmite syrup

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

FRESH JUICES

Fresh orange	£3.50
Pink grapefruit	£3.50

TEA

JING teas - Breakfast, earl grey, chai, gunpowder green,
chamomile
£3.00

COFFEE

100% Peruvian bourbon fair trade coffee

Flat white	£3.00
Latte	£3.00
Cappuccino	£3.00
Americano	£2.75
Espresso	£2.75
Macchiato	£3.00
Hot Chocolate	£3.50
Mocha	£3.50

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 & Sun – 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 & SUN 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

Bernard-Massard, Cuvee De L'Ecusson, Luxembourg, NV, Brut
Rose Rurale, Pet Nat, Christopher Hoch, Austria, NV (NAT)

125ml	Bottle
£7	£40
	£50

WHITE

Dry, bright & clean

Viura, Gran Cerdo, Gonzalo Grijalba, Rioja, 2020 (NAT)
Chenin Blanc 'Bush Vine', Good Hope, Stellenbosch, SA, 2020 (ORG)

Glass 175ml	Carafe 375ml	Bottle
£6.5	£14	£27
£6.5	£14	£27

Textured, mineralogy & balanced

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

£28
£26

Juicy, big & aromatic

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

£7	£15	£30
		£29
		£39

Flor wines - Interesting & unusual

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

£35
£34

PINK

Rioja Rosato, Tempranillo & Garnacha, Gran Cerdo, Spain, 2021 (NAT)
Vergel Rosado, La Bodega de Pinosa, Spain, 2020 (ORG)
Déferlante 3, Oliver Cohen, Languedoc, France, 2020 (NAT)

£6.5	£14	£27
		£27
		£36

ORANGE

Pheasant's Tears, Vardesperi Rkatsiteli & Kisi, Georgia, 2020 (ORG)
Moscatel, Bernabe Navarro, Benimaquia Tinajas, Levant, Spain, 2020 (NAT)

£8	£17	£32
		£34

RED

Light, bright & supple

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

£6.5	£14	£27
		£30
		£38

Broad, generous, all rounders

Douro, 850, Portugal, 2019
Manseng Noir, Producteurs Plaimont, Gascogne, France, 2019 (ORG)
Tout Sauf L'Ennui, Domain Mada, Edouard Adam, Languedoc, France, 2020 (NAT)

£6	£13	£25
		£32
		£40

Robust, full & bold

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

		£29
£6.5	£14	£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