

VICTORY MANSION

Presents

TA - KO



VICTORY_MANSION

Chilli corn - Charred chilli corn, puffed quinoa, feta, lime, mayo v	£7
House tortilla chips, kaffir lime & ginger salsa, white bean, miso & sesame dip v	£7

TA-KO

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

We recommend 2-3 per person, they are quite difficult to share!

Char siu jackfruit & shiitake, mango, pickled red onion v	£6
Fermented yellow bean leeks, manchego, sweet potato, mustard relish v	£5
Crispy cauliflower, black bean & tamarind ragu, avocado, pepper mayo v	£5
Charred sprouting broccoli & spring onion, ginger & chilli egg relish v	£5
Blackened river trout, smoked aubergine nahm prik, lime labneh	£5
Torched seabass, mandarin sambal, pickles, crispy onion, umami ketchup	£5
Nahm jim chicken, pickled carrot & daikon, crispy onions, kampot mayo	£5
Red pepper pork collar, kimchi, mango salsa	£5
Palm sugar glazed beef short rib, pickled kohlrabi, blackberry sriracha	£6

SIDES

Perfect for sharing, at least 1 between 2

Asian slaw - Grilled hispi cabbage, kaffir lime, tofu mayo v	£6
Shredded beets - Sumac shredded beetroot, herbs, pomegranate & walnut v	£6
'MSG' fries - Nori fried potatoes, kampot pepper mayo, salt & vinegar powder v	£7
Spiced kimchi - Fermented chinese leaf, daikon, apple & carrot v	£6

DESSERT

Cookie dough & chocolate madeleines (contains gluten)	3 for £6
Chocolate pot - Silken tofu, date, agave, dark rum v	£6

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 IS OWNED AND OPERATED BY DOWN AND OUT LONDON LTD

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BRUNCH TAKO – PAIRS

Only available Sat – 12-5pm

Pomegranate glazed bacon, salted egg relish, avocado	£6
Sausage, homemade tamarind black beans, manchego	£6
Viking smoked salmon, apple & radish slaw	£6
Crispy cauliflower, black bean & tamarind ragu, avocado v	£6

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

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VICTORY MANSION

SATURDAY BRUNCH DRINKS

12-5

£8 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

BEER

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
Dark Arts, Surreal Stout, Magic Rock, Yorkshire 6% - CAN Smooth mouthfeel, full flavours of chocolate, liquorice, blackberries & figs	£5.5
POGO, Tropical Pale Ale, Wild Beer Co, Westcombe UK 4.1% - CAN Passionfruit, orange & guava leap out of this refreshing pale ale.	£5.5
Drive, Bitburger, Premium Pils, Germany 0% - BTL - ALCOHOL FREE A full strength pilsner without the booze.	£5
Days, Better Bev Co, Pale, Edinburgh 0% - CAN - ALCOHOL FREE 0% pale ale with tropical notes & clean grapefruit finish.	£5
Scaramanga, Gun Brewery, Pale, Sussex 3.9% - CAN - GLUTEN FREE Refreshing extra pale session ale, indecent amount of zesty & floral hops	£5.5
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

	Glass 175ml	Carafe 375ml
WINE BY THE GLASS		
SPARKLING		
Blanc de Blancs, Spumante Millesimato, La Fornarina, Italy, NV	£7	
WHITE		
Cortese/Chardonnay, Ricossa, Piedmont, Italy, 2020 CARAFE	£6.5	£14
Riesling Werner "Classic Dry" Mosel, Germany, 2019	£7	£15
ROSE		
Petit Roubié, Languedoc, France, NV (BIO)	£6.5	£14
ORANGE		
Catarratto, Baglio Antico Bianco, Sicily, Italy, 2021 (NAT)	£7	£15
RED		
Montepulciano, Frentana Rosso, IGT d'Abruzzo, Italy (ORG) CARAFE	£6.5	£14
Beaujolais Village, Manoir Du Carra, France, 2019 (ORG)	£7	£15

VICTORY MANSION

FIZZ

Blanc de Blancs, Spumante Millesimato, La Fornarina, Italy, NV	Bottle £32
Bernard-Massard, Cuvee De L'Ecusson, Luxembourg, NV, Brut	£40
Rose Rurale, Pet Nat, Christopher Hoch, Austria, NV (NAT)	£50

WHITE

Dry, bright & clean

Cortese/Chardonnay, Ricossa, Piedmont, Italy, 2020 CARAFE	Bottle/ 750ml £27
Viura, Gran Cerdo, Gonzalo Grijalba, Rioja, 2020 (NAT)	£28
Chenin Blanc 'Bush Vine', Good Hope, Stellenbosch, SA, 2020 (ORG)	£28

Textured, mineralogy & balanced

Sibilliana Sicilia, DOC Grillo 'Medoro', Italy, 2020 (ORG)	£28
Gavi, Marne Oro, Le Marne, Piemonte, Italy, 2016 (ORG)	£34

Juicy, big & aromatic

Riesling Werner "Classic Dry" Mosel, Germany, 2019	£29
Flamenc, L'Astré, Domaine Viticole, Dordogne, France, 2019 (NAT)	£39

PINK

Petit Roubié, Languedoc, France, NV (BIO)	£27
Déferlante 3, Oliver Cohen, Languedoc, France, 2020 (NAT)	£36

ORANGE

Catarratto, Baglio Antico Bianco, Sicily, Italy, 2021 (NAT)	£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)	Bottle/ 750ml £29
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

Montepulciano, Frentana Rosso, IGT d'Abruzzo, Italy (ORG) CARAFE	£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)	£29

Inspired by...
THE OLD FASHIONED

OLD FASHIONED

Wild turkey bourbon, demerara sugar blend,
angostura & orange bitters
£11

APPLE CINNAMON SCOTCH

Artist blend scotch, apple & cinnamon syrup,
peychaud's bitters
£12

TOASTED RICE

Toasted rice mezcal, salted agave,
grapefruit bitters
£12

ALPINE GUINNESS

Jameson whiskey, alpine liqueur,
guinness syrup
£11

SESAME RYE

Sesame rye, amontillado sherry, hazelnut
liqueur, chocolate bitters, demerara
£12

Inspired by...
THE WHISKEY SOUR

WHISKEY SOUR

Wild turkey bourbon, fresh lemon,
sugar, bitters
£11

AMARETTO & SHERRY

Amaretto, sherry, fresh lemon,
sugar, bitters
£11

BJIQU SOUR

Gin, fresh lemon, fortified riesling, green
chartreuse, orange bitters
£11

CHERRY CLUB

Gin, cherry purée, fresh lemon, morello syrup
£11

DRINK OFFERS



Inspired by...
THE NEGRONI

NEGRONI

Gin, campari, fortified riesling
£11

BANANA BOULEVARDIER

Evan williams bourbon, campari, fortified
orange wine, banana liqueur
£11

RECHARGED SBAGLIATO

Prosecco vermouth, campari,
orange sherbet, recharged prosecco, soda
£11

ROSE & ELDERFLOWER

Rose vodka, aperol,
dry elderflower vermouth, soda
£11

CARRIBEAN

Coconut rum, wray & nephew rum, campari,
sweet vermouth, almond syrup
£11

HIBALLS

PALOMA

Tapatio tequila, fresh pink grapefruit, lime, grapefruit sherbet, soda

£11

TROPICAL SODA

Pineapple rum, banana liqueur, ginger & pineapple syrup, yellow chartreuse, fresh lime, salt solution, soda

£11

PEACH HIBALL

Blended scotch, peach liqueur, peach bitters, soda

£11

MELON BALLER

Midori melon, triple sec, clarified citrus, soda

£11

KAFFIR COLLINS

Kaffir & chamomile white rum, lychee liqueur, fresh lime, soda

£11

MOCKTAILS

SHIRLEY TEMPLE

Cherry purée, blended ginger syrup, fresh lime, soda

£7

HOUSE 7UP

Apple & cinnamon syrup, fresh lemon & lime, soda

£7

SPICY SODA

Pickled jalapeño cordial, fresh lime, soda, mint

£7

MOTHER ROOT

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

£7

HOUSE FANTA

Orange sherbet, fresh lemon, soda

£7



VICTORY COCKTAILS

Inspired by...

THE MARGARITA

MARGARITA

Tapatio tequila, triple sec, fresh lime

£11

PICKLED JALAPEÑO

Tapatio tequila, fresh lime, pickled red jalapeño agave, chilli salt

£11

APRICOT & SMOKE

Encantado Mezcal, apricot brandy, campari, fresh lemon

£12

MANDARIN & LEMONGRASS

Tapatio Tequila, Mandarin & Lemongrass syrup, mandarin napoleon, fresh lemon

£11