

VICTORY MANSION

Presents

TA - KO

Chilli corn - Charred chili corn, puffed quinoa, feta, lime, mayo v	£5
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

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 & chili 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	£4
Shredded beets - Sumac shredded beetroot, herbs, pomegranate & walnut v	£4
'MSG' fries - Nori fried potatoes, kampot pepper mayo, salt & vinegar powder v	£5
Spiced kimchi - Fermented chinese leaf, daikon, apple & carrot v	£4

BRUNCH – 2 for 1

Only available Sat & Sun – 12-5pm - (2 of the same)

Pomegranate glazed bacon, salted egg relish, avocado	£4
Sausage, homemade tamarind black beans, manchego	£4
Viking smoked salmon, apple & radish slaw	£4
Crispy cauliflower, black bean & tamarind ragu, avocado v	£4

La Fromagerie cheese plate, house chutney, crackers	£7
Cookie dough & chocolate madeleines	3 for £5

*All tacos & sides are gluten free
V = vegetarian (vegan upon request)*

VICTORY MANSION

1936, Swiss session Lager 4.7% - DRAFT 500ml Totally smashable lager	£5
Chip, Forest Road, Pale Ale, 4.5% - DRAFT 500ml Light, fresh, American style Pale.	£5.5
Posh, Forest Road, Lager 5.5% - BTL Full flavoured lager that ain't posh but does work. Chip, chop this shit's dank	£5
Fantasma, Magic Rock, IPA, 6.5% - CAN A big, juicy, gluten free IPA, packed full of Citra. Hazy and moreish	£5.5
Pogo, Wild Beer Co, Fruit Pale Ale, 4.1% - CAN A tropical pale ale made with passionfruit, orange and guava.	£5
Wiper & True, Amber Ale, 5.1% - BTL A spring style amber ale using citra hops, finished with peppery rye malts	£5.5
Espiga, Blonde Ale, 4.5% - BTL A blonde craft beer with citric notes, very refreshing. Gluten Free!	£5
Saison Automne, Burning Sky, 4.2% - BTL A seasonal Saison from Sussex made with blackberries, elderberries and pink peppercorns	£6
Broken Dream, Siren, Breakfast Stout, 6.5% - BTL Thick and velvety with a gentle touch of smoke, coffee and chocolate	£5.5
Urban Orchard, Apple Cider 4.5% - BTL Refreshing medium-dry cider made from unwanted apples donated by Londoners	£5

BOTTOMLESS TA-KO + BOTTOMLESS SPRITZ

AVAILABLE SAT & SUN 12 - 3pm

£35pp for 2 hours

Pomegranate glazed bacon,
salted egg relish, avocado

Sausage, homemade tamarind black beans, manchego

Viking smoked salmon, apple & reddish slaw

Crispy cauliflower, black bean & tamarind rage,
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