



OLD FASHIONED

Spiced rum, salted caramel & molasses bitters

MARGERITA

Tapatio reposado tequila, triple sec & fresh lime

NEGRONI

Gin, campari & fortified riesling

CAMPARI G & T

Campari, gin & tonic

£6

All night, every Wednesday

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 – 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

DESSERT

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

All tacos & sides are gluten free. 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*

VICTORY MANSION

1936, Swiss Session Lager 4.7% - DRAFT 500ml Totally smashable lager	£5.5
Work, Forest Road, Pale Ale, 5.4% - DRAFT 500ml Bright & crisp with low bitterness	£6
Posh, Forest Road, Lager 4.1% - CAN Full flavoured lager that ain't posh but does work. Chip, chop, this shit's dank	£5.5
Pogo, Wild Beer Co, Fruit Pale Ale, 4.1% - CAN A tropical pale ale made with passionfruit, orange and guava.	£5.5
Millionaire, Wild Beer Co, Stout, 4.7% - CAN Sweet & salty collide in this rich, balanced stout. Lactose, caramel, cocoa nibs	£5.5
Kalamansification, Wild Beer Co, Sour, 5% - CAN Tropical sour; hibiscus flowers, kalamansi limes, orange & guava	£5.5
Drive, Bitburger, Premium Pils, 0% - BTL - ALCOHOL FREE A full strength pilsner without the booze.	£5
Zen, Coalition Brewing, Pale Ale, 4.5% - BTL - GLUTEN FREE British Pale Ale infused with Kabusecha Japanese green tea. Fruity, delicate & crisp	£6
Silly Moo, Unfiltered Apple Cider 4.8% - CAN A blend of bittersweet, sharp & bittersharp 100% Sussex apples	£6
Urban Orchard, Apple Cider 4.5% - BTL Refreshing medium-dry cider made from unwanted apples donated by Londoners	£5.5

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 & 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	125ml £7		Bottle £30
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WHITE

	Glass 175ml	Carafe 375ml	Bottle
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Dry, bright & clean

Viura/Chardonnay Bodegas Ochoa "Calendas" Navarra, Spain, 2020	£6	£13	£24
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Textured, mineralogy & balanced

Viura, Gran Cerdo, Gonzalo Grijalba, Rioja, 2020 (NAT)	£6.5	£14	£27
Ribolla Gialla, Antonutti, Friuli-Venezia Giulia, Italy, 2019			£28

Juicy, big & aromatic

Riesling Werner "Classic Dry" Mosel, Germany, 2019	£7	£15	£29
Cantarutti, Friulli, Italy, 2018			£25

Flor wines - Interesting & unusual

Pedro Ximénez, Piedra Luenga, Bodegas Robles, Montilla, Spain, NV (BIO)			£30
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PINK

Chateau De Nestuby, Cotes De Provence, France,	£6.5	£14	£27
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ORANGE

Catarratto, Baglio Bianco, Sicily, 2020 (BIO)	£7	£15	£29
Moscatel, Bernabe Navarro, Benimaquia Tinajas, Levant, Spain, 2019 (NAT)			£30

RED

Light, bright & supple

Beaujolais Village, Manoir Du Carra, France, 2017	£6.5	£14	£27
Pinot Noir, Umbrella, Vilie Timisului, Romania, 2019 (ORG)			£28

Broad, generous, all rounders

Douro, 850, Portugal, 2019	£5.5	£13	£24
Sangiovese/Montepulciano, Rosso Piceno, Cantina Dei Colli Ripani, Italy, 2018 (BIO)			£28

Robust, full & bold

Shiraz/Sangiovese/Barbera, Gilbert Rouge, Mudjee, Oz, 2018			£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

Plantation 5 yo,
plantation pineapple,
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

£9

<- NON ALC. ->
£7