



O 2 THE VICTORIA

PRIVATE DINING
First floor Dining Room

FUNCTIONS
First floor exclusive bar and dining room

THE GARDEN
Alfresco drinks & bites

FOOD PACKAGES
Set Course
Taste Menu
Private Dining
Buffet Menu

DRINKS
Pre-order drinks packages

CONTACT
Book HERE Instantly
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THE VICTORIA

Our award-winning pub East End boozer that's big on fish has undegone a transformation over the last two years.

We have a mix of eclectic private spaces as well as a traditional light and airy pub. We can cater for groups as small as 2 right up to 50 people. Ideal for celebrations, personal occasions, and corporate events.

We serve food from Midday everyday and as well as our daily menu we have several packages to make booking an event clear and transparent.

Because we are an independent business, we can make changes to cater for all dietary requirements and our team are hands on to help and make your event memorable.

Bookings can be as simple as just running a tab and enjoying a few social drinks right through to a full three course private dining.

At our heart we are a pub and open to all.













TASTING MENU

£60 per person

Dishes can vary by season and availability

e5 bread - Dorset sea salt butter

Croquette, celeriac & cheddar

Oysters, Maldon

Chalkstream trout tartare, horseradish cream, nori

Hand dived scallops, cauliflower puree, bacon crumb

Sussex Pork skewers, beer glaze, matchstick chips

St Austell mussels, cider, bacon

Beets, walnuts, goats curd

Burrata,lemon thyme breadcrumb, samphire

Triple cooked chips Roasted artichoke Green salad

Desserts Rhubarb crumble Brie, plum chutney, crostini







SET COURSE MENU

£38 2 course per person £45 3 course per person

Dishes can vary by season and availability

For the table Sourdough - Dorset sea salt butter

Start

Croquettes, Scottish smoked haddock (3)

Rye Bay stone bass ceviche,
chilli, ginger, lime & coriander
Hand-dived Cornish scallops,
cauliflower puree, bacon crumb
Ragstone goat's cheese, caramelised shallot
Hampshire beef tartare, pink peppercorn mayo

Mains

Shetland hake fillet, squid ink risotto, mussels, roasted cherry tomatoes
St Austell Bay mussels, mariniere, sourdough
Brixham bream, anchovy & caper butter, samphire-Hampshire pork belly, crackling, braised puy lentils
Miso glazed aubergine, crispy garlic,
labneh, tenderstem

Triple cooked chips Green salad

Desserts
Profiterole, praline mousse
Apple crumble, vanilla ice cream
Neal's yard cheese, crostini







ALFRESCO

SLIDERS

£17 per person

For groups over 25+

Cheeseburger, beer onions, pickle Coriander & chickpea burger Fish finger & tartar sauce & Fries

SHELLFISH PLATTERS

£99 per platter

Serves 2/4 ppl

Maldon Oysters

Mussels

Langostine

Cockles

EXTRAS

Dozen Maldon oysters £35
Skinny fries 5.0
e5 bakehouse sourdough, butter, Dorset sea salt 5
Olives 4.5
Smoked almonds 4

Items may vary according to season

For large bookings we recommend a pre-ordered drinks package.

Card pre-authorisation is required - min 5 day cancellation notice \pounds 30 per head minimum spend on groups over 25 minimum group size 15





DRINKS PACKAGES

GOLD £35 per person Seasonal House Cocktail 1/2 Bottle Paco Albarino (white wine) OR Don Jacobo Rioja (red wine) OR 3x Peroni bottles

SILVER £26 per person
Rose Lillet & Prosecco spritz on arrival
1/2 Bottle Errazuriz Sauvignon Blanc (white wine) OR
Son Excellence Syrah (red wine) OR
3x Peroni bottles

BRONZE £21 per person Prosecco on arrival 1/2 bottle house wine OR 2x Peroni bottles

Cocktails £26 per person
3x cocktails per person, choose any 3 of our seasonal
house cocktails

ALCOHOL FREE PACKAGE £18 per person Bottomless AF cocktails from our menu (standard soft drinks and hot drinks inc)





