



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
0208 712 5125
victoria@yummycollection.co.uk

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

 $\label{thm:private dining room \& pub} Available in Private dining room \& pub$ Card pre-authorisation is required - min 5 day cancellation notice







BANQUET MENU

£85 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

Cornish monkfish tail, cafe de Paris butter Suffolk bone on beef ribeye

> Triple cooked chips Roasted artichoke Green salad

Desserts Rhubarb crumble Brie, plum chutney

 $\label{lem:available} Available in Private dining room \& pub$ $\label{lem:card} Card\ pre-authorisation\ is\ required\ -min\ 5\ day\ cancellation\ notice$







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 £30 per head minimum spend on groups over 25





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)





