

The Victoria is an east end pub big on fish. We are fiercely independent and source all our seafood & other ingredients from the British shoreline, from sustainable producers & day boats.

WET THE WHISTLE

St Hendricks Spritz, St Germain, Hendricks gin, Chapel Down 'Touch of Sparkle' 15

ROCKS

Maldon oysters, mignonette (3/6) 10.5/21

Dressed oyster, kizami wasabi, pickled ginger 5

Crispy oyster, chilli ketchup 6

PLATES

Wild harvest sourdough, butter, Dorset sea salt 5

House pickles 4

Olives 5 / Almonds 5

Croquettes, Scottish smoked haddock (3) 9

Rye Bay stone bass ceviche, chilli, ginger, lime & coriander 12

Hand-dived Cornish scallops, cauliflower puree, bacon crumb 14.5

Crispy Cornish squid, aioli 11.5

Hot smoked Chalkstream trout, house pickles, creme fraiche 15

Ragstone goat's cheese, caramelised shallots, sourdough 12.5

Baked Dorset brown crab, Templegal cheese, lemon & thyme crumb 16

Hampshire beef tartare, pink peppercorn mayo 14.5

DAILY LANDINGS - SEE OUR BLACKBOARD

Fish & chips, Scottish haddock fillet, hand cut chips, mushy peas, tartare sauce 19.5

Shetland hake fillet, squid ink risotto, mussels, roasted cherry tomatoes 24.5

Fish pie, Chalkstream trout, Scottish smoked haddock 20

St Austell Bay mussels, mariniere, sourdough 18.5

Hampshire pork belly, crackling, braised puy lentils, kale 23.5

Miso glazed aubergine, crispy garlic, labneh, tenderstem 19.5

Dry aged Herefordshire burger, Oglesfield cheese, pickles 13

Hand cut chips 6

New potatoes 6

Skinny fries 6

Tenderstem broccoli, salsa verde 6.5

AFTER DINNER

Profiterole, praline chocolate mousse, creme anglaise 10

Toffee apple crumble, vanilla ice cream, butterscotch sauce 9.5

Devon ice cream: vanilla, chocolate, strawberry / Lemon sorbet, (per scoop) 4

Neal's Yard cheese selection, chutney 14.5