
THE VICTORIA

thevictoria@fullers.co.uk



@thevictoriaW2



TheVictoriaPaddington

Please order at the bar. Dinner served from 12pm to 9.30pm

SMALL PLATES

Chicken Skewers, peanut satay sauce, bean shoots, coriander £7.50

Deville Mushrooms, toasted brioche, fried hen's egg £7.50 (v)

London Porter Smoked Salmon, horseradish cream, pea shoots £7.50

Toasted Focaccia, tomato & pinenut caponata, Laverstoke mozzarella, rocket £7.50 (v)

MAINS

Hampshire Butcher's Chicken, pineapple, pancetta crisps, baby gem lettuce, garlic mayo £14

Sautéed Gnocchi, vine tomatoes, artichokes, Laverstoke mozzarella, basil £12.50 (v)

Sweet Potato, Chickpea, Spinach & Spelt Salad, pomegranate, tahini dressing £12.50 (v)

Cajun Blackened Salmon, avocado, tomato & tarragon salad, buttered new potatoes £16

Pie of the Day, mashed potato, seasonal vegetables, gravy £14

Pan Seared Calf's Liver, Mrs Owton's bacon, creamy mash, mushroom & madeira sauce £15

Owtons Pork & Leek Sausages, spring greens, mashed potato, onion gravy £13

Warm Spiced Lamb Salad, feta, beetroot, lentils, cashew nuts, squash, spiced yoghurt dressing £15

Tea & Hop Smoked Haddock, Jersey royals, spinach, poached egg, hollandaise sauce £15

Frontier Battered Atlantic Cod, chips, crushed peas, tartare sauce £13

Chalcroft Farm Beef Burger, cholla bun, red onion, HSB gouda, Mrs Owton's bacon, chips, BBQ sauce £13

Artichoke, Courgette & Pea Linguine, lemon, ricotta, parmesan £12.50 (v)

Mezze Platter, barrel-aged feta, pitted olives, babaganoush, butter beans, hummus, pitta, tzatziki £15 (v)

ROASTS

Free Range Shoulder of Pork £15

Sirloin of Beef £17

Slow Roasted Shoulder of Lamb £17

Junior Portion of Beef or Pork £10

All our Roasts are served with;
duck-fat roasted potatoes, a Yorkshire pudding,
a selection of seasonal vegetables & gravy

SNACKS & SIDES

Lamb kofte, tzatziki & toasted flatbread £7.50

Salt & pepper calamari, smoked paprika mayo £6

Fullers Hampshire black pudding Scotch egg,
piccalilli £5

Honey & mustard sticky sausages £5

BBQ chicken wings £6

Cauliflower pakoras, almond coronation mayo £5 (v)

Chips £3.50 (v) **Olives** £4 (v)

PUDDINGS

Paul's Chocolate Brownie Sundae, Laverstoke vanilla ice cream, whipped cream £7 (v)

Passion Fruit Crème Brulee, coconut biscuit £6 (v)

Sticky Toffee Pudding, Laverstoke salted caramel ice cream £6 (v)

Tony May, Head Chef
The Victoria



@FULLERSKITCHEN WE TAKE TASTE PERSONALLY

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.

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BARISTA COFFEE & TEA

Made with the same attention to taste that we give our beers.

Brewer street Coffee is our own unique Fair-trade certified blend.

A lighter roast for a fuller flavour, it's the perfect way to finish a meal

Americano	£2.50	Mocha	£2.80
Cappuccino	£2.75	Macchiato	£2.40
Latte	£2.75	Hot Chocolate	£2.75
Flat White	£2.50	Pot of Tea	£2.50

OUR STORY

From Winston Churchill to Charlie Chaplin, The Victoria has played host to them all, or so local folklore will tell you.

As with most old pubs, their history is handed down from landlord to landlord with hearty embellishments from regular customers. The Victoria is no exception; however there is often truth in tales & as this pub has been around for some 170 years it will definitely have had its fair share of rich, famous & down right unforgettable clientele!

Winston Churchill did in fact live within staggering distance of the pub (an official plaque on a house wall just off Stanhope Terrace provides evidence for the cynics amongst us) & Mr Chaplin certainly spent a lot of time in this area. A lovely story tells of Charlie standing on the balcony on the first floor whilst a huge & excited crowd cheered in the street below, the police desperately trying to move them on.

Another Charles, this time Dickens, is claimed to have written part of "Our Mutual Friend" whilst enjoying a pint or two at The Victoria. It doesn't take much imagination to see him in the corner of an upstairs room, lit by gas lamp or candle, pen in hand & a pint on the table, about to scribe another fantastic tale. In more modern times, the musical genius that was David Bowie graced the Victoria with a live gig when he launched an EP here in January 1966.

The building was part of the original Strathearn Place Terrace & is listed as a public house in one of the first census documents for this area. You will easily see the beautiful mirrors on the back of the bar & one of its walls, which are synonymous with Old London pubs and truly exquisite in their craftsmanship. Those with a sharp eye will spot that one mirror is a replica, a replacement of the original that was damaged when a bomb exploded outside during the Second World War.

Unfortunately we are not clear on what else remains original in the pub. We do know that at one time there were two bars instead of the one you see today & that there was a Canopy containing shelving for glasses around the top of the bar, which depicted the coronation of Queen Victoria. The bar counter & back of bar area is mahogany which would have been the usual material used at the time the pub was built. However, we personally think it is much more fun to look around the pub & make up your own stories, to muse about what was part of the initial build & who might have passed through its doors in the last two centuries. Furthermore, if you happen to be in our Theatre bar, say hello to the cherub above where now sits our TV; legend has it that you can hear him crying late at night.

Enjoy your visit to The Victoria, & if you too are famous please be sure to let one of the bar staff know so that we can add you into our story!

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