

Our Story

Tim & Liz Hore have been Licensee's here at the Victoria Inn since 2008. Our aim has always been to ensure customers have a fantastic experience - whether for a pint and a packet of crisps or a superb meal with great wines

We are passionate about our award winning business and
Traditional, Quality and Value
are the key words in every aspect of the way we work

We try to use as much fantastic West Country produce as possible in our menus with much of the meat we use coming from the lush, green pastures of Devon and Cornwall

We're right by the sea so of course we use as much fresh Fish as possible in our menus and most of it is sourced from the most respected firm in the business; S & J Fisheries and Kingfisher - they are as passionate about Fish as we are!

They source their fish from Brixham, Plymouth, Looe and Newlyn, and they *only* supply fish from sustainable sources

Our Crab is *hand-picked* fresh from Salcombe Crab Traders just round on the fish quay in Salcombe, and the Bread for our sandwiches is from 'The Bakery' in Frogmore

Our Vegetables are used as seasonally as possible and we use West Country Produce who are based in Newton Abbott

Our Cheese is from Longmans in Somerset
The cream, milk and eggs we use are from various parts of the West Country

But SOME of the eggs are from our Chickens in the garden



Food doesn't get much fresher and more local than this!

(P.S - We also work hard to help support our environment by re-cycling food waste, glass, cardboard and paper, using energy efficient light bulbs all over the building, and have really strong hand dryers, so we're not using forests for hand towels!)

