

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.
Most of the meat we use comes from the lush, green pastures of Devon and Cornwall, our Steak
and Sunday Roasts from farms a short distance from Salcombe

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 one of the most respected firms in the business; S & J Fisheries -
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!)*

UPDATE

In 2017 we have been thrilled to win 3 hugely prestigious awards;

Taste of the West Overall Dining Pub

Taste of the West No 1 Place to Go

Food and Drink Devon Dining Pub