

## Lunch menu

Served Midday-2.30pm

# The Victoria

<b>Small plates</b>	We suggest one plate as a starter, two plates as a light lunch, three plates per person to share as a meal tapas style		
	Curried smoked haddock scotch quails eggs with spiced mango mayonnaise G		8.75
	Smoked crevettes with Marie rose sauce and charred lime G		10.75
	Cod goujons with crushed peas and tartare sauce G		8.50
	Patatas bravas with tomato sauce and mojo verdi Ve G		5.75
	Muhammara with toasted walnuts and pita bread Ve		6.50
	Espinacas con Garbanzos Ve G		6.75
	Gazpacho with black olive tapenade croutes Ve		6.50
	Ham hock and Manchego croquettes with dijonnaise G		7.75
	Holkham beef kofta, pickled red cabbage, garlic and coriander puri		7.50
<b>Plats du jour</b>	Monday	Confit pork belly and Holkham beef sausage cassoulet G	19.50
	Tuesday	Salmon and prawn pie with sautéed greens G	19.00
	Wednesday	Chicken Schnitzel Holstein with French fries G	19.00
	Thursday	Holkham venison curry, wild rice, garlic and coriander puri	18.75
	Friday	Sole meunière and boiled potatoes G	26.00
	Saturday	1/2 Wells lobster, garlic butter, French fries and slaw G	31.50
	Sunday	Traditional roasted sirloin of Holkham beef	21.50
<b>Mains</b>		Holkham cut of the day	POA
		Grilled sardines with summer vegetable ratatouille and black garlic aioli G	19.50
		Fillet of seabass with citrus couscous and warm tomato vinaigrette	22.50
		Feta and tomato stuffed aubergine with herb crumb and baba ghanoush V G	17.50
		Maple, soy and ginger tofu, Asian slaw, edamame beans and chilli dressing Ve G	17.50
		Traditional Ceaser salad	15.50
		Add grilled chicken or seared salmon 6.00	
<b>Sides</b>		Focaccia, balsamic and rapeseed oil Ve	4.25
		French fries Ve G	4.50
		Summer vegetable ratatouille Ve G	5.25
		Herb buttered potatoes V G	4.00
		Greek salad V G (large 12.50)	5.50
		Lady Leicester's superfood salad Ve G (large 12.75)	5.75
		Beetroot, Blakeney leaf, pickled apple, carrot, pomegranate, sunflower and pumpkin seeds	

Please be aware a discretionary 12.5% service charge will be added to all bills. This charge is equally distributed between team members.

V Dishes are suitable for vegetarians  
Ve Dishes are suitable for vegans  
G Dishes are gluten free

For additional dietary or allergen information please ask a member of the team. Please be aware that wild game may contain shot.

**Head Chef: Michael Chamberlain** - Whenever possible we use ingredients grown and raised on the estate; game from the shoot, beef from the marshes, venison from the park, vegetables from the walled garden, lamb and potatoes from the farm.

Local produce,  
lovingly prepared by our team.

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