

Dinner menu

Served 6.30-9pm

The Victoria

Starters		Brancaster Bay Moules Marinière with crusty bread	12.25
		Deville chicken livers on toasted sourdough with crispy leeks	10.75
		Buttermilk cauliflower wings with lentil dahl and riata V G	9.75
		Gravlax with citrus crème fraiche and rye bread	11.25
		Holkham venison carpaccio with pickled beetroot and walnut dressing G	11.75
		Tempura tofu with smoked butter beans in tomato sauce Ve G	9.50
Plats Du Jour	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 winter slaw G	31.50
	Sunday	Traditional roasted sirloin of Holkham beef	21.50
Mains		Dry aged Holkham beef cheeseburger, French fries, onion rings and pepper relish	20.00
		Holkham pheasant and apricot roulade, mashed potato, red cabbage and pan jus G	21.00
		Rarebit crusted cod fillet, braised lentils and chorizo with sautéed cabbage	22.50
		Halibut fillet, Parmentier potatoes, mussels, leek and cider sauce G	25.50
		Squash and chilli risotto with toasted pine nuts and parmesan V G	18.50
		Cauliflower and chickpea curry with onion bhaji and wild basmati rice Ve G	19.00
Sides		Focaccia, balsamic and rapeseed oil Ve	4.25
		French fries Ve G	4.50
		Seasonal vegetables V G	4.75
		Herb buttered potatoes V G	4.00
		Endive, feta and walnut salad V G (large 12.50)	5.50
		Lady Leicester's superfood salad Ve G (large 12.75)	5.75
		Beetroot, butternut squash, red onion, kale, 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.

Dessert menu

Catalan cream with orange shortbread	Ve	9.75
Cardamom, saffron and pistachio rice pudding	Ve G	9.75
Chocolate and hazelnut torte with cherry sorbet	Ve G	9.50
Pear and blackberry pie with rum and raisin ice cream	V	9.75
Roasted plum with cherry mascarpone, kirsch jelly and honey tuille	V	9.50
Ice cream	V G	3.00
Vanilla, strawberry, chocolate and hazelnut or rum and raisin		per scoop
Sorbet	Ve G	3.00
Lemon, raspberry, spiced orange, coconut		per scoop
French and Norfolk cheeses (favourites of Lord Leicester and Head Chef Michael)		12.75
Brie de Meaux, a full and fruity raw milk cheese, made to traditional artisan method. Ille De France		4 cheeses
Roquefort, creamy soft ewes' milk blue cheese, king of French soft blue.		16.00
Époisses, soft pungent cow's milk cheese ripened in Marc de Bourgogne. Burgundy		6 cheeses
Norfolk Tawny, semi-soft raw milk cheese washed with Norfolk ale. Ferndale Farm, Little Barningham		
Norfolk White Lady, full fat soft creamy brie-style ewe's milk cheese. Wilton Farm, Hockwold		
Norfolk Mardler, mild crumbly goat's milk cheese. Fielding cottage, Honingham		

		100ml	½ bottle
Dessert wines	Sauternes, Château Delmond, Bordeaux, France 2018	Ve	8.00 30.00
	Rutherglen Muscat, Chambers Rosewood, Victoria, Australia	NV	Ve 8.00 30.00
	'Symphonie de Novembre' Moelleux, Domaine Cauhapé, Jurançon, France 2017		9.10 34.00
	Dobogó, 'Mylitta' Tokaji Noble Late Harvest, Hungary 2019	Ve	10.40 39.00

Digestifs	Port	70ml	Brandy	35ml
	Sandeman Ruby NV	5.80	Remy Martin VSOP	8.40
	Sandeman Unfiltered LBV	6.20	Courvoisier VS	5.30
	Sandeman 10 Year Old Tawny NV	6.80	Armagnac VSOP	8.40
	Liqueurs	35ml	Whisky	35ml
	Cointreau	5.30	Adnams Rye Malt	7.00
	Disaronno	5.30	Bushmills	6.30
	Drambuie	5.60	Chivas Regal	6.30
	Glavya	5.60	Dalwhinnie	8.40
	Grand Marnier	5.30	Famous Grouse	5.30
	Tia Maria	4.90	Glenfiddich	8.40
	Southern Comfort	4.90	Glenmorangie	8.40
		70ml	Jack Daniels	5.30
	Baileys	6.70	Jameson	5.30
			Laphroaig	8.40
			Talisker	8.40

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Local produce,
lovingly prepared by our team

The Victoria

Here at The Victoria we take great pride in the integrity of the food we serve, creating dishes based on the three key principles of fresh, local, and seasonal.

Food tastings are held regularly with the Earl and Countess of Leicester, who help to shape the menu we are proud to serve to you today. Together with Head Chef, Michael, and Senior Sous Chef, Rainy, their passion for sourcing and celebrating outstanding local produce is evident in the carefully crafted dishes you will enjoy.

Our food map showcases the core food and drink purveyors and talented local producers we are fortunate to work with, evidence of how we put excellence and sustainability at the forefront of our menu creation.

