

Lunch menu

Served Midday-2.30pm

The Victoria

Small plates	We suggest one plate as a starter, two plates as a light lunch, three plates per person to share as a meal tapas style		
	Smoked salmon fish cakes with wilted spinach and tartare sauce G		9.75
	Grilled garlic mussels with herb crumb G		8.75
	Tempura prawns with chilli jam G		10.50
	Patatas bravas with smoked tomato sauce and mojo verde Ve G		5.75
	Maple, soy and ginger glazed smoked tofu with pickled kohlrabi Ve G		7.25
	Roasted beetroot, goats cheese and candied hazelnuts V G		8.00
	Pumpkin and chestnut arancini with fig chutney Ve G		7.75
	Buttermilk pheasant goujons with chilli and cranberry compote G		7.75
	Spicy Holkham beef meatballs with smoked tomato sauce and blue cheese G		8.50
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		Holkham cut of the day	POA
		Cod loin with crab gnocchi in thermidor sauce G	22.50
		Salmon and spinach filo parcel, roasted baby potatoes, lemon and dill cream	19.50
		Wild mushroom and blue cheese risotto with truffle oil and crispy rocket V G	17.50
		Treacle cured bacon steak with herb mash, mustard cream and fried egg G	18.75
		Lentil and root vegetable cottage pie with braised red cabbage Ve	17.25
Sides		Focaccia, balsamic and rapeseed oil Ve	4.25
		French fries or roasted baby potatoes Ve G	4.50
		Roasted pumpkin with toasted hazelnuts and harissa Ve G	5.50
		Sautéed sprouts and bacon G	4.75
		Braised red cabbage Ve G	4.25
		Lady Leicester's superfood salad Ve G (large 12.75)	5.75
		Roasted pumpkin, kale, beetroot, fig, cauliflower, toasted seeds and pomegranate dressing	

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 at Holkham; 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

Cranberry and white chocolate crème brûlée with orange shortbread V	9.50
Apple and cinnamon crumble with vanilla custard Ve G	8.75
Chocolate and pear brownie with spiced orange sorbet Ve	9.25
Panettone bread and butter pudding with whisky custard V	9.75
Coffee pannacotta with madeleine biscuits V	9.00
Ice cream V G	3.00
Vanilla, strawberry, chocolate and hazelnut or rum and raisin	per scoop
Sorbet Ve G	3.00
Lemon, mulled wine, 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. Roquefort-sur-Soulzon	16.00
Époisses, soft pungent cow's milk cheese ripened in Marc de Bourgogne. Burgundy	6 cheeses
Norfolk Tawny, semi-soft raw cow's milk cheese washed in 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	Bushmills	6.30
Disaronno	5.30	Chivas Regal	6.30
Drambuie	5.60	Dalwhinnie	8.40
Glavya	5.60	Famous Grouse	5.30
Grand Marnier	5.30	Glenfiddich	8.40
Tia Maria	4.90	Glenmorangie	8.40
Southern Comfort	4.90	Jack Daniels	5.30
	70ml	Jameson	5.30
Baileys	6.70	Laphroaig	8.40
		Talisker	8.40

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