

British beef week menu

Available Monday to Friday

23rd–29th April 2025

Midday–2:30pm and 6:30–9pm

Two courses £25.00

Starters Beef kofta with pickled red cabbage, raita, garlic and coriander puri

Breaded ox tongue with kohlrabi slaw and wholegrain mustard mayonnaise G

Devilled ox kidneys on toasted sourdough

Mains Bavette steak with French fries, bearnaise sauce, sundried tomato and rocket salad G

Ox liver with Lyonnaise potatoes, green beans and red wine jus G

Crispy chilli beef, blue cheese, pomegranate, almond and Blakeney leaf salad G

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.

The Victoria

Holkham beef

The beef we serve at The Victoria comes from Holkham's 'conservation grazed' herd of Belted Galloways. During the spring and summer these cattle graze the Holkham National Nature Reserve, managing the grass and providing the ideal habitat for the birds that prosper there.

In late autumn the 'Belties' as they are fondly called move to their winter quarters at two large cattle sheds just south of Wells-next-the-Sea. These state-of-the-art sheds not only have rainwater harvesting and all the latest mod-cons, but housing the herd in one location minimises transportation which is far kinder for the cattle.

The beef is hung for a minimum of four weeks before it is butchered, to our own specification, by Paul Graves, his son Bradley and the team at Graves Butchers of Briston.

The result is slow-matured beef, lovingly prepared by our chefs who are delighted to share their delicious dishes with you.

