

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		
	Salt and pepper calamari with citrus mayonnaise, chilli and spring onion salad G		9.75
	Crab arancini with spiced tomato sauce G		10.75
	Smoked mackerel brandade, pickled cucumber and focaccia crisps		9.50
	Patatas bravas with smoked tomato sauce and mojo Verde Ve G		5.75
	Tempura broccoli with toasted almonds, maple, soy and ginger dressing Ve G		7.25
	Spanish omelette with aioli and smoked pepper coulis V G		7.00
	Smoked Dapple cheese and pancetta croquettes with green tomato chutney G		7.25
	Chicken wings with barbecue and sesame glaze G		8.75
	Ox heart pincho, red pepper humus, feta, walnuts and toasted pita bread		7.75
Plats du jour	Monday	Confit pork belly and Holkham beef sausage cassoulet	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 spring slaw G	31.50
	Sunday	Traditional roast beef or pork (lunchtime 2 or 3 course set menu)	POA
Mains		Holkham cut of the day	POA
		Fillet of bream with charred baby gem, pea, mint and crayfish fricassée G	22.50
		Smoked haddock, crushed potatoes, spinach, poached egg and Choron sauce G	20.50
		Courgette, walnut and pesto tagliatelle with goats curd V	17.75
		Slow cooked lamb shoulder, Moroccan spiced couscous and red pepper coulis	22.75
		Crispy polenta with spiced tomato sauce, spinach and vegan feta crumb Ve	17.50
Sides		Focaccia, balsamic and rapeseed oil Ve	4.25
		French fries Ve G or Polenta chips Ve	4.50
		Pea, mint and baby gem fricassée V G	5.50
		Herb buttered baby potatoes V G	4.25
		Rocket, vegan feta and walnut salad Ve G	5.50
		Lady Leicester's superfood salad Ve G (large 12.75)	5.75
		Sweet potato, rocket, pickled beetroot, balsamic onion, 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 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

Baileys cheesecake with hazelnut praline and salted caramel ice cream G	9.50
Brandy steeped cherry Mille feuille with nutmeg ice cream Ve	9.25
Chocolate fondant with cider poached pear and green apple sorbet V	9.50
Citrus sponge with blood orange sauce and dark chocolate sorbet V	9.25
Stem ginger pannacotta with poached rhubarb and shortbread crumb Ve G	9.50
Ice cream V G	3.00
Vanilla, strawberry, chocolate and hazelnut or salted caramel	per scoop
Sorbet Ve G	3.00
Lemon, green apple, spiced orange or 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	5.90	Remy Martin VSOP	8.50
	Sandeman Unfiltered LBV	6.30	Courvoisier VS	5.40
	Sandeman 10 Year Old Tawny NV	6.90	Armagnac VSOP	8.50
	Liqueurs	35ml	Whisky	35ml
	Cointreau	5.40	Bushmills	6.40
	Disaronno	5.40	Chivas Regal	6.40
	Drambuie	5.70	Dalwhinnie	8.50
	Glavya	5.70	Famous Grouse	5.40
	Grand Marnier	5.40	Glenfiddich	8.50
	Tia Maria	5.00	Glenmorangie	8.50
	Southern Comfort	5.00	Jack Daniels	5.40
		70ml	Jameson	5.40
	Baileys	6.80	Laphroaig	8.50
			Talisker	8.50

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