

# DINNER MENU

Served 6.30-9pm Monday 17th May

## STARTERS

Beef short rib & cauliflower G	8.75	Lobster cocktail G	10.75
Venison carpaccio & kohlrabi remoulade G	9.25	Mushroom & tarragon gnocchi V G	8.00
Poached salmon with sorrel sauce G	7.75	Cauliflower & broccoli tabbouleh Ve	7.75

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## PLATS DU JOUR

Monday	Confit pork belly & Holkham Estate beef sausage cassoulet G	17.75
Tuesday	Sole meunière & boiled potatoes	18.50
Wednesday	Chicken Schnitzel Holstein G	16.75
Thursday	Holkham Estate venison curry, wild rice & flat bread	16.50
Friday	Salmon & prawn pie with sautéed greens G	15.75
Saturday	1/2 Wells lobster, garlic butter & French fries G	27.50
Sunday	Roasted Holkham Estate beef & traditional trimmings	17.50

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## MAINS

Steak au poivre & French fries G	27.00	Chicken schnitzel with sautéed potatoes & salsa Verdi G	16.75
Cod loin, crushed potatoes & herb sauce G	18.00	Spinach & ricotta crepes V	14.25
Crab, spring onion & chilli linguine	16.75	Roasted cauliflower steak with tofu, toasted seeds & herb oil Ve G	15.75

## SIDES

French fries Ve G	3.50	Sautéed new potatoes V G	3.75
Sprouting broccoli Ve G	3.75	Pea & mint salad Ve G	3.50
Roast beetroot, hazelnut & goats cheese V G	4.75	Superfood salad Ve G	4.75

## DESSERTS

Blueberry brownie with milk sorbet V	7.75	Lemon tart with mascarpone V	7.50
Berry jelly, meringue & ice cream V G	6.75	Coconut pannacotta & pineapple salsa Ve G	7.50
Eton mess V G	7.00	Lord Leicester's smelly French cheeses Brie de Meaux, Crottin de Chavignol, Roquefort & Époisses	11.25

## SNACKS

Served midday-9pm

Olives & Manchego G	4.75	Roasted salted pistachios Ve G	3.50
Focaccia, balsamic & rapeseed oil Ve	3.75	Smoked shell-on prawns G	6.50
Holkham venison jerky G	4.75	Smoked almonds Ve G	3.75

**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.

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.

# WINE BY THE GLASS

	125ml	175ml	250ml	Bottle
<b>RED</b>				
Shiraz, Willowglen, De Bortoli, Australia	4.20	5.90	8.20	24.00
Merlot 'Conquistador' Vina Ralco, Curico Valley, Chile	4.50	6.10	8.70	26.00
Malbec, Bodegas Gouguenheim, Mendoza, Argentina	5.20	7.10	10.10	30.00
Monte Real, Rioja Reserva, Bodegas Riojanas, Spain	6.00	8.30	11.70	35.00
Pinot Noir, Forrest Estate, Marlborough, New Zealand	6.50	8.90	12.70	38.00
<b>WHITE</b>				
Quinta Vista White, Casa Santos Lima, Lisboa, Portugal	4.00	5.50	7.70	23.00
Ornato, Pinot Grigio, Terre Siciliane, Italy	4.40	6.10	8.40	25.00
Picpoul de Pinet, Domaine de la Majone, France	4.80	6.70	9.40	28.00
Mâcon Chardonnay, Domaine Paul Talmard, Burgundy, France	5.20	7.20	10.00	30.00
Sauvignon Blanc, Forrest Estate Marlborough, New Zealand	5.50	7.60	10.70	32.00
<b>ROSÉ</b>				
Quinta Vista Rosé, Casa Santos Lima, Lisboa, Portugal	4.00	5.50	7.70	23.00
Pinot Grigio Rosé, Ornato, Sicily, Italy	4.40	6.10	8.40	25.00
Chateau De L'Aumerade, Côtes de Provence, France	6.00	8.30	11.70	35.00
<b>FIZZ</b>				
Prosecco Tesoro della Regina, Italy	5.20	7.20		30.00
Gouguenheim Malbec Rosé Bubbles, Brut, Mendoza Argentina	5.50	7.60		32.00
The Adnams Selection Champagne, Brut, France	9.50	13.30		55.00
<b>DESSERT WINE</b>				
DV de Doisy Vedrines Sauternes, France	9.60	13.50		28.00
Muscat, Stanton & Killeen, Rutherglen, Australia	10.70	15.20		32.00

Please ask for our wine list for a wider selection of wines by the bottle

## BEER & CIDER

Woodforde's Wherry Bitter	Pint	4.60	Half	2.30
Adnams Kobold Lager	Pint	5.50	Half	2.75
Adnams Wild Wave Cider	Pint	5.20	Half	2.60
Adnams Ease Up IPA	Pint	5.50	Half	2.75
Guinness	Pint	4.80		
Rekorderlig	500ml	5.00		
Peroni 0%	330ml	4.00		
Adnams Ghost Ship 0.5%	500ml	5.00		

## TEA & COFFEE

Pot of tea	3.00
English Breakfast, Earl Grey, red bush, green, lemon & ginger, mixed berry, chamomile or peppermint	
Pot of coffee	3.50
Americano, Espresso, or Macchiato	3.00
Cappuccino, Flat white or Latte	3.50
Double espresso or Macchiato	3.50
Hot chocolate or Mocha	3.50
Liqueur coffee	7.00

## COCKTAILS

Old fashioned	9.25
Negroni	8.75
Elderflower Collins	8.50
Mojito	8.25
Strawberry daiquiri	8.75
Espresso martini	8.00

## SOFT DRINKS

Frobishers Fruit Juice	2.70
Appletiser	2.70
Big Tom	250ml 2.90
Coca Cola	200ml 2.00
Fever Tree Mixers	200ml 2.20
Cordials	.75
Mineral Water	750ml 4.50 330ml 2.00
Coca Cola	Pint 3.50 Half 1.75
Lemonade	Pint 3.50 Half 1.75
Soda	Pint 2.50 Half 1.25

Soya, oat & almond milk available on request