

Dinner menu
served 6.30-9pm

The Victoria

Snacks	Olives and Manchego G	4.75
	Focaccia, balsamic and rapeseed oil Ve	4.25
	Holkham venison jerky	4.75
	Roasted salted pistachios Ve G	3.75
	Pickled cockles with bread and butter	6.50
	Smoked almonds Ve G	4.00
Starters	Prawn and crayfish cocktail G	10.25
	Pork & black pudding terrine with piccalilli and burnt apple puree	9.50
	Tabbouleh and blue cheese stuffed pepper with garden salad V	8.75
	Buttermilk chicken with red cabbage slaw G	9.25
	Grilled smoked mackerel with fennel apple salad G	9.75
	Tempura vegetables with tomato and chilli chutney Ve G	9.00
Plats Du Jour	M Confit pork belly and Holkham beef sausage cassoulet G	19.25
	T Sole meunière and boiled potatoes G	24.00
	W Chicken Schnitzel Holstein with French fries G	18.75
	T Holkham venison curry, wild rice and flat bread	18.00
	F Salmon and prawn pie with sautéed greens G	18.75
	S 1/2 Wells lobster, garlic butter and French fries G	30.00
S Traditional roasted Holkham beef	18.50	
Mains	Sirloin steak, French fries, garden salad and hollandaise sauce G	32.50
	Herb crusted cod fillet, tomatillo, chilli and potato salad with balsamic G	22.00
	Courgette, broad bean, pea and chilli linguine V	18.50
	Chicken supreme, fondant potato, gazpacho and goats curd G	23.00
	Salmon fillet, cockle popcorn, roasted vegetables and pesto G	21.75
	Tomato, red onion and tofu salad with avocado puree and raspberry dressing Ve G	18.75
Sides	French fries Ve G	4.50
	French peas G	4.75
	Seasonal garden vegetables Ve G	4.50
	Buttered new potatoes V G	4.00
	Greek salad V G (large 12.50)	5.50
	Superfood salad Ve G (large 12.25)	5.25

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.

Drinks menu

Beer and Cider	Woodforde's Wherry bitter	Pint	5.50	Half	2.75	
	Peroni lager	Pint	6.50	Half	3.25	
	Adnams Wild Wave cider	Pint	5.80	Half	2.90	
	Malt Coast IPA	Pint	6.20	Half	3.10	
	Malt Coast pale ale	Pint	6.20	Half	3.10	
	Guinness	Pint	6.20			
	Rekorderlig	500ml	5.80			
	Corona	330ml	4.20			
	Peroni 0%	330ml	4.00			
	Peroni gluten free	330ml	4.20			
	Adnams Ghost Ship 0.5%	500ml	5.00			
Cocktails	Old fashioned		9.75			
	Negroni		9.75			
	Elderflower Collins		9.75			
	Mojito		9.75			
	Strawberry daiquiri		9.75			
	Espresso martini		9.75			
	Acai berry bramble		9.75			
	Amaretto sour		9.75			
	Aperol spritz		8.50			
	Shirley Temple mocktail		5.50			
	Apple and elderflower fizz		5.50			
Soft Drinks	Fruit juice		3.00			
	Appletiser		3.00			
	Coca Cola	200ml	2.50			
	Fever Tree Mixers	200ml	2.50			
	Cordials		0.75			
	Mineral Water	750ml	4.50	330ml	2.00	
	Coca Cola	Pint	4.00	Half	2.00	
	Lemonade	Pint	4.00	Half	2.00	
	Soda	Pint	2.50	Half	1.25	
	Tea and Coffee	Pot of tea		3.25		
English Breakfast, Earl Grey, red bush, green, lemon and ginger, mixed berry, chamomile or peppermint						
Cafetiere			3.75			
Americano, Espresso or Macchiato			3.50			
Cappuccino, Flat White or Latte			3.75			
Double Espresso or Macchiato			3.75			
Hot chocolate or Mocha			3.75			
Liqueur coffee			7.00			
Soya, oat and almond milk available on request.						