

## Lunch menu served midday-2.30pm

<b>Snacks</b>	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
<b>Starters</b>	Smoked Haddock and prawn fish cakes, cucumber salad, Thai spiced mayo G	10.75
	Sautéed lambs kidneys in wholegrain mustard cream on sourdough toast	9.00
	Cannellini bean and confit tomato salad with caper and sultana dressing Ve G	8.75
	Pigs heads croquettes with piccalilli	9.25
	Goats cheese panna cotta with gazpacho V G	9.50
	Pickled trout with potato and horseradish salad, toasted almonds, parsley oil G	9.75
<b>Plats Du Jour</b>	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
<b>Mains</b>	Cut of the day	P.O.A
	Poached salmon, garden salad, herb buttered new potatoes and tarragon aioli G	19.75
	Spinach, ricotta and pepper strudel with kohlrabi slaw and garden salad V	17.75
	Whole baked sole, garden herb butter and sautéed potatoes G	24.00
	Lemon chicken skewers with red pepper coulis, wild rice, Greek salad and tzatziki G	21.75
	Buddha bowl Ve G Avocado, pickled red cabbage, hummus, field mushroom, chickpeas, miso tofu, sunflower seeds, wild rice	18.25
<b>Sides</b>	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.