

Breakfast menu served 8am – 10am

The Victoria

Individual cereal portions V Coco Pops, Cornflakes or Weetabix	4.25
Croissant	3.25
White or multiseed toast V	3.00
Porridge with honey V G	5.00
Lady Leicester's muesli with almond milk Ve	5.25
Parma ham and Norfolk Mardler goats cheese	5.25
Fruit salad with natural yogurt V G	5.00
Fruit juice Ve G Orange, apple, grapefruit, pineapple, cranberry or tomato	3.00
Vic's full breakfast G Arthur Howell's smoked back bacon, Fruit Pig's black pudding, Holkham beef sausage, tomato, mushroom, poached, scrambled or fried eggs.	15.00
Vic's vegan breakfast Ve Bean pudding, vegetable sausage, spinach, tomato, mushroom and scrambled tofu	14.50
Smoked salmon & scrambled egg G	12.75
Eggs Benedict English muffin topped with Parma Ham, spinach, poached eggs and hollandaise sauce	12.25
Lady Leicester's healthy start V Smashed avocado on multiseed toast, poached eggs, toasted sunflower seeds and harissa	12.25
Gluten free toast option available on request	

Tea and Coffee	Pot of tea English Breakfast, Earl Grey, red bush, green, lemon and ginger, mixed berry, chamomile or peppermint	3.25
	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	7.50

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.