

Dinner menu

Served 6.30–9pm Sunday 18th June

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	4.25
	Pickled cockles with bread and butter	6.50
	Smoked almonds Ve G	4.25
Starters	Crayfish, tomato and avocado salad with Marie Rose sauce G	10.50
	Ham hock terrine with pickle jelly and piccalilli	9.75
	Tempura asparagus with chilli jam and rocket salad Ve G	9.50
	Yuzu and blueberry cured salmon with crème fraîche G	10.00
	Crispy chilli beef salad G	9.75
	Breaded mozzarella with orange and apricot chutney V G	9.50
Plats Du Jour	Monday Confit pork belly and Holkham beef sausage cassoulet G	19.50
	Tuesday Sole meunière and boiled potatoes G	26.00
	Wednesday Chicken Schnitzel Holstein with French fries G	19.00
	Thursday Holkham venison curry, wild rice and flat bread	18.75
	Friday Salmon and prawn pie with sautéed greens G	19.00
	Saturday 1/2 Wells lobster, garlic butter and French fries G	31.50
	Sunday Traditional roasted sirloin of Holkham beef	20.50
Mains	Seared ox liver with truffle mash, smoked cauliflower and red wine jus G	21.00
	Pan roasted pork fillet, sautéed potatoes, creamed cabbage and cider jus G	25.50
	Fillet of seabass with crab, pea and spring onion risotto G	25.50
	Monkfish loin with wild basmati rice, broccoli and sauce vierge G	26.00
	Wild mushroom and smoked courgette linguine with pesto dressing Ve G	18.50
	Aubergine schnitzel, parmesan fries, fried egg, lemon and caper butter V G	18.50
Sides	French fries Ve G	4.50
	Pea, mint and rocket salad Ve G	4.50
	Summer vegetable ratatouille Ve G	4.75
	Buttered baby potatoes V G	4.00
	Greek salad V G (large 12.50)	5.50
	Superfood salad Ve G (large 12.75)	5.75

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.

Drinks menu

Beer and Cider	Woodforde's Wherry bitter	Pint	5.80	Half	2.90
	Peroni lager	Pint	6.80	Half	3.40
	Adnams Wild Wave cider	Pint	6.00	Half	3.00
	Malt Coast IPA	Pint	6.50	Half	3.25
	Malt Coast pale ale	Pint	6.50	Half	3.25
	Guinness	520ml	6.20		
	Rekorderlig	500ml	6.00		
	Corona	330ml	4.60		
	Peroni 0%	330ml	4.00		
	Peroni gluten free	330ml	5.30		
	Adnams Ghost Ship 0.5%	500ml	5.00		

Cocktails	Old fashioned	10.75		
	Negroni	10.75		
	Elderflower Collins	10.75		
	Mojito	10.75		
	Strawberry daiquiri	10.75		
	Espresso martini	10.75		
	Kumquat margarita	10.75		
	Amaretto sour	10.75		
	Aperol spritz	8.50		
	Shirley Temple mocktail	5.50		
	Apple and elderflower fizz	5.50		

Soft Drinks	Fruit juice	3.00		
	Appletiser	3.20		
	Coca Cola	200ml	2.60	
	Fever Tree Mixers	200ml	2.60	
	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	7.50		
	Soya, oat and almond milk available on request.			