

Lunch menu Served Midday-2.30pm

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	Brancaster Bay Moules Marinière with crusty bread	12.25
	Devilled chicken liver vol-au-vent with straw potatoes	10.75
	Butternut squash cheese cake, toasted hazelnuts and pesto dressing Ve G	9.50
	Gravlax with citrus crème fraiche and rye bread	11.25
	Holkham beef and Fruit Pig white pudding scotch egg with piccalilli	10.25
	Sweetcorn and roasted red pepper fritters with apricot relish and sour cream V G	9.75
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	Estate cut of the day	POA
	Turkey escalope, sautéed potatoes, crispy leeks, mustard and parmesan cream G	25.00
	Curried smoked haddock risotto with panko crumbed soft boiled egg G	22.50
	Plaice fillet, herb buttered potatoes, spinach, sauce vierge and cockle popcorn G	25.50
	Beetroot, goats cheese and walnut parcel with braised puy lentils V	18.50
	Chestnut and portobello mushroom stroganoff with wild basmati rice Ve G	19.00
Sides	French fries Ve G	4.50
	Braised lentils Ve G	4.50
	Sautéed beetroot Ve G	4.75
	Herby 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.				