

Sample Dinner menu

Served 6.30-9pm

The Victoria

Starters	Brancaster Bay Moules Marinière with crusty bread	12.25
	Buttermilk pheasant goujons with winter slaw and chilli dip G	10.75
	Tempura cauliflower with lentil dahl and riata V G	9.25
	Smoked salmon with citrus crème fraiche and rye bread	11.25
	Seared venison liver with chorizo cassoulet G	9.75
	Tempura tofu with smoked butter beans in tomato sauce Ve G	9.50
Plats Du Jour	Monday Confit pork belly and Holkham beef sausage cassoulet G	19.50
	Tuesday Salmon and prawn pie with sautéed greens G	19.00
	Wednesday Chicken Schnitzel Holstein with French fries G	19.00
	Thursday Holkham venison curry, wild rice, garlic and coriander puri	18.75
	Friday Sole meunière and boiled potatoes G	26.00
	Saturday 1/2 Wells lobster, garlic butter, French fries and winter slaw G	31.50
	Sunday Traditional roasted sirloin of Holkham beef	21.50
Mains	Bavette steak, French fries, caramelised onions and red wine jus	25.00
	Holkham pheasant and apricot roulade, mashed potato, red cabbage and pan jus G	21.00
	Rarebit crusted cod fillet, braised lentils and chorizo with sautéed cabbage	22.50
	Halibut fillet, Parmentier potatoes, mussels, leek and cider sauce G	25.50
	Squash and chilli risotto with toasted pine nuts and parmesan V G	18.50
	Cauliflower and chickpea curry with onion bhaji and wild basmati rice Ve G	19.00
Sides	Focaccia, balsamic and rapeseed oil Ve	4.25
	French fries Ve G	4.50
	Seasonal vegetables V G	4.75
	Herb buttered potatoes V G	4.00
	Endive, feta and walnut salad V G (large 12.50)	5.50
	Lady Leicester's superfood salad Ve G (large 12.75)	5.75
	Beetroot, butternut squash, red onion, kale, pomegranate, sunflower and pumpkin seeds	

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.

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Drinks menu

Beer and Cider	Woodforde's Wherry bitter	Pint	5.80	Half	2.90
	Peroni lager	Pint	7.00	Half	3.50
	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	6.80		
	Norfolk Raider cider	500ml	6.50		
	Corona	330ml	4.60		
	Peroni 0%	330ml	4.00		
	Peroni gluten free	330ml	4.20		
	Adnams Ghost Ship 0.5%	500ml	5.00		
	Cocktails	Old fashioned		12.50	
Negroni			12.50		
Elderflower Collins			12.50		
Mojito			12.50		
Strawberry daiquiri			12.50		
Espresso martini			12.50		
Kumquat margarita			12.50		
Amaretto sour			12.50		
Bloody Mary			12.50		
Mimosa			11.50		
Breakfast martini			12.75		
Aperol spritz			9.50		
Shirley Temple mocktail			5.50		
Apple and elderflower fizz mocktail			5.50		
Soft Drinks	Fruit juice		3.00		
	Appletiser		3.85		
	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.					