

Breakfast menu served 8am – 10am

The Victoria

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
Fruit juice	Orange, apple, grapefruit, pineapple, cranberry or tomato Ve G	3.00
To start	Individual cereal portions V	4.25
	Coco Pops, Cornflakes or Weetabix	
	Croissant	3.25
	White, sourdough, multiseed or gluten-free toast V	3.00
	Porridge with honey V G	5.00
	Lady Leicester's muesli with almond milk Ve	5.25
	Arthur Howells roasted ham and Norfolk Mardler goats cheese	5.25
	Fruit salad with natural yogurt V G	5.00
To follow	The Vic's full breakfast G	15.00
	Arthur Howell's smoked back bacon, Fruit Pig's black pudding, Holkham beef sausage, tomato, mushroom, poached, scrambled or fried eggs.	
	The Vic's vegan breakfast Ve	14.50
	Bean pudding, vegetable sausage, spinach, tomato, mushroom and sautéed tofu	
	Smoked salmon and scrambled egg G	12.75
	Eggs Benedict	12.25
	English muffin topped with Arthur Howell's roasted ham, spinach, poached eggs and hollandaise sauce	
	Lady Leicester's healthy start V	12.25
	Smashed avocado on sourdough toast, poached eggs, toasted sunflower seeds and harissa	
The above are included in guests' room rates		
Fizz		125ml 175ml
	Devaux Cuvée D, Aged 5 years, Champagne, France NV Ve S	11.75 16.40
	Prosecco, Cantina Colli Euganel, Veneto, Italy NV	5.60 7.70
	Prosecco Rosé Ca' di Alte, Veneto, Italy 2021 V	5.90 8.20
Cocktails	Bloody Mary	12.50
	Smirnoff vodka, tio pepe sherry, tomato juice, celery, Worcestershire and tabasco sauce <i>The classic morning pick me up</i>	
	Mimosa	11.50
	Orange juice and champagne. <i>Simples</i>	
	Breakfast Martini	12.75
	Gin, Cointreau, marmalade and lemon juice. <i>Steady Paddington</i>	
	Espresso Martini	12.50
	Vodka, coffee liqueur and a hint of vanilla. <i>The ultimate morning boost</i>	

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.