

Lunch menu

Served Midday-2.30pm

The Victoria

Small plates	We suggest one plate as a starter, two plates as a light lunch, three plates per person to share as a meal tapas style		
	Salt and pepper calamari with aioli G		7.25
	Grilled mussels with garlic butter and herb crumb G		8.75
	Confit smoked salmon, fennel, apple and parsley oil G		8.75
	Patatas bravas with tomato sauce and mojo verdi Ve G		5.25
	Spanish omelette with aioli and smoked pepper coulis V G		5.75
	Butterbeans in smoked tomato sauce Ve G		5.00
	Tempura tofu with lentil dahl and coconut Ve G		7.50
	Buttermilk pheasant goujons with sweet chilli dip G		7.50
	Holkham beef sausage and chorizo cassoulet G		7.25
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		Holkham cut of the day	POA
		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.