

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		
	Chilli, ginger and garlic sautéed squid with spring onion G		8.25
	Baked tiger prawns with garlic butter and charred lime G		9.75
	Sheringham smokehouse salmon with lemon and crispy capers G		9.25
	Patatas bravas with tomato sauce and mojo verdi Ve G		5.75
	Spanish omelette with aioli and smoked pepper coulis V G		6.25
	Butterbeans in spiced tomato sauce Ve G		5.75
	Sautéed broccoli with toasted almonds and golden raisin dressing Ve G		6.50
	Maple, soy and ginger glazed pork with beetroot slaw G		7.75
	Holkham beef sausage and chorizo cassoulet G		7.50
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		Holkham cut of the day	POA
		Chicken and ham pie with mashed potato, braised cabbage and leg parcel	22.00
		Seafood risotto with parmesan and crispy rocket G	22.50
		Pan roasted salmon, duchess potato, broccoli and watercress sauce G	23.00
		Chestnut mushroom and chive pappardelle with charred oyster mushroom V	18.25
		Spring vegetable Ratatouille filo pot pie with polenta chips Ve	18.00
Sides		Focaccia, balsamic and rapeseed oil Ve	4.25
		French fries Ve G	4.50
		Spring vegetable Ratatouille Ve G	5.25
		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
		Sweet potato, beetroot, kale, watercress, red onion, 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.

Local produce,
lovingly prepared by our team.

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