

## 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 verde 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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