

## Lunch menu

Served Midday-2.30pm

# The Victoria

<b>Small plates</b>	We suggest one plate as a starter, two plates as a light lunch, three plates per person to share as a meal tapas style		
	Smoked salmon fish cakes with wilted spinach and tartare sauce G		9.75
	Grilled garlic mussels with herb crumb G		8.75
	Tempura prawns with chilli jam G		10.50
	Patatas bravas with smoked tomato sauce and mojo verde Ve G		5.75
	Maple, soy and ginger glazed smoked tofu with pickled kohlrabi Ve G		7.25
	Roasted beetroot, goats cheese and candied hazelnuts V G		8.00
	Pumpkin and chestnut arancini with fig chutney Ve G		7.75
	Buttermilk pheasant goujons with chilli and cranberry compote G		7.75
	Spicy Holkham beef meatballs with smoked tomato sauce and blue cheese G		8.50
<b>Plats du jour</b>	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
<b>Mains</b>		Holkham cut of the day	POA
		Cod loin with crab gnocchi in thermidor sauce G	22.50
		Salmon and spinach filo parcel, roasted baby potatoes, lemon and dill cream	19.50
		Wild mushroom and blue cheese risotto with truffle oil and crispy rocket V G	17.50
		Treacle cured bacon steak with herb mash, mustard cream and fried egg G	18.75
		Lentil and root vegetable cottage pie with braised red cabbage Ve G	17.25
<b>Sides</b>		Focaccia, balsamic and rapeseed oil Ve	4.25
		French fries or roasted baby potatoes Ve G	4.50
		Roasted pumpkin with toasted hazelnuts and harissa Ve G	5.50
		Sautéed sprouts and bacon G	4.75
		Braised red cabbage Ve G	4.25
		Lady Leicester's superfood salad Ve G (large 12.75)	5.75
		Roasted pumpkin, kale, beetroot, fig, cauliflower, toasted seeds and pomegranate dressing	

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 at Holkham; 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

# The Victoria

Here at The Victoria we take great pride in the integrity of the food we serve, creating dishes based on the three key principles of fresh, local, and seasonal.

Our food map showcases the core food and drink purveyors and talented local producers we are fortunate to work with, evidence of how we put excellence and sustainability at the forefront of our menu creation.

