

Lunch menu

Served Monday-Friday midday-2.30pm

Saturday midday-3.30pm

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

Smoked prawns with Marie rose sauce and charred lime	G	9.75
Crispy fruits de mer with saffron aioli	G	10.75
Grilled sardines, spiced tomato sauce and focaccia crisps		9.50
Patatas bravas with smoked tomato sauce and mojo verde	Ve G	5.75
Roast peach, halloumi, piquante pepper, rocket salad, pomegranate dressing	V G	7.25
Spanish omelette with aioli and smoked pepper coulis	V G	7.00
Smoked brisket and cheddar croquettes with tomato and chilli chutney	G	7.75
Pea, mint and vegan feta fritters with red pepper relish	Ve G	8.25
Spiced lamb kofta with pickled red cabbage, raita and pitta bread		8.75

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 beef curry, wild rice, garlic and coriander puri		18.75
Friday	Sole meunière and boiled potatoes	G	26.00
Saturday	1/2 or whole lobster, garlic butter, French fries and slaw	G	31.00 / 55.00
Sunday	Traditional roast beef or pork (lunch 2 or 3 course set menu)		POA

Mains

Holkham cut of the day		POA
Fillet of seabass with chive butter sauce, broad bean potato and lemon salad	G	23.75
Mackerel fish fingers with garden tomato, red onion, basil and balsamic salad		19.50
Herb crusted vegan feta and tomato stuffed aubergine with baba ghanoush	Ve G	17.75
Ramen bowl	V	17.50
Pickled red cabbage, mushrooms, pak choi, carrots, spring onion, wakame seaweed and jammy egg		
Traditional Caesar salad		16.50
Add grilled chicken, seabass or smoked prawns to a Ramen or Caesar		7.00

Sides

Focaccia, balsamic and rapeseed oil	Ve	4.25
French fries or gremolata fries	Ve G	4.50
Tomato, red onion and basil salad	Ve G	5.50
Herb buttered baby potatoes	V G	4.25
Rocket, vegan feta and walnut salad	Ve G	5.50
Lady Leicester's superfood salad	Ve G (large 12.75)	5.75
Beetroot, sweet potato, Blakeney leaf, pickled apple, carrot, 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.

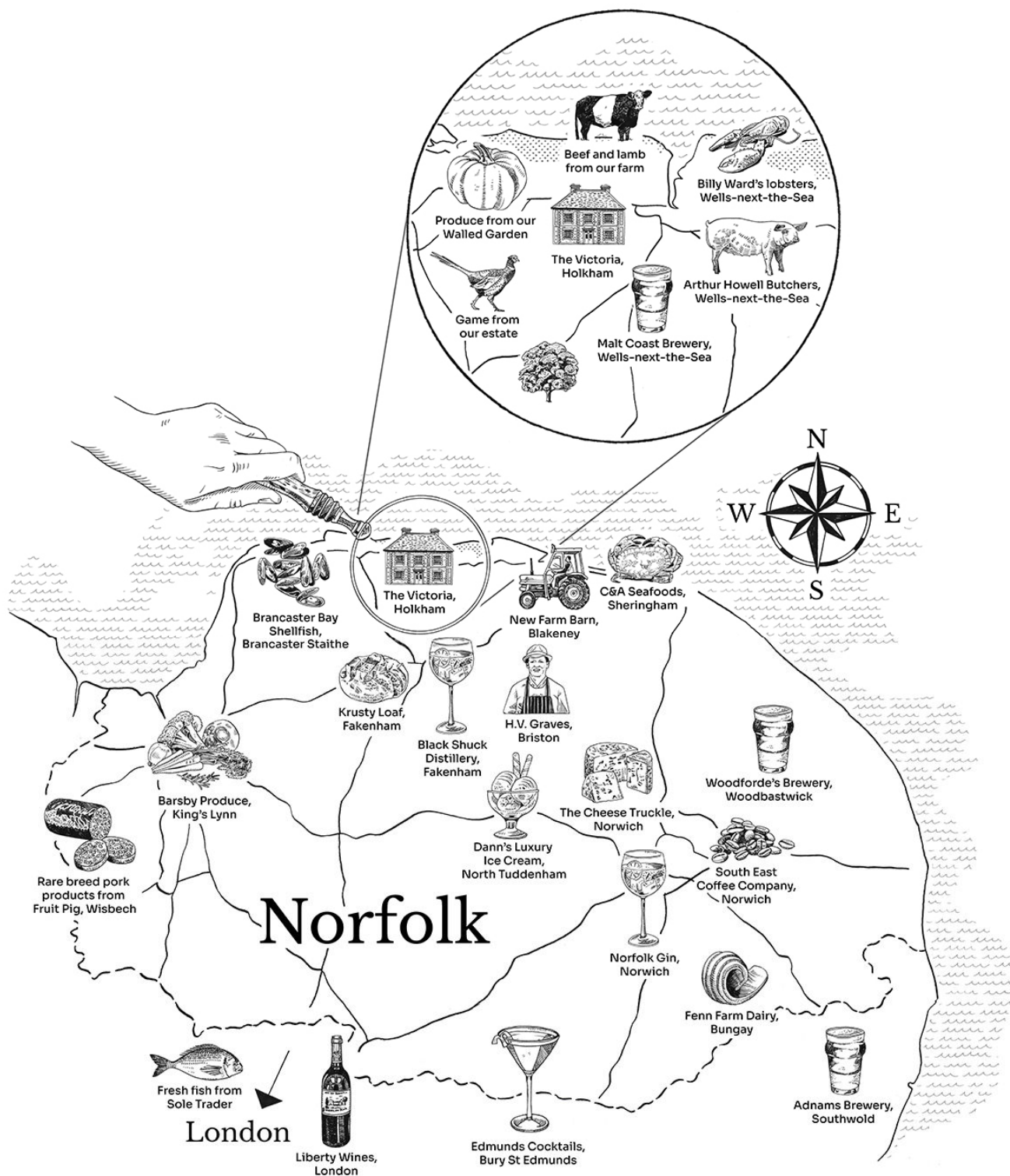
V Dishes are suitable for vegetarians
Ve Dishes are suitable for vegans
G Dishes are gluten free

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 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.

The Victoria



Our ethos

Our carefully curated menu showcases the very best locally sourced ingredients. The quality is paramount, whether it be fish, shellfish or samphire from the north Norfolk coast, beef from our farms, lamb or pork from one of our farm tenants or vegetables from Holkham's Walled Garden. In the winter, we serve wild game from the family shoot and venison from the estate's herd of Fallow Deer. We also offer an interested range of locally brewed beers.

Head Chef, Michael Chamberlain