

Breakfast menu

Served 8am – 10am

The Victoria

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	
Fruit juice	Orange, apple, grapefruit, pineapple, cranberry or tomato	Ve G	3.00	
To start	Individual cereal portions	V	4.25	
	Coco Pops, Cornflakes or Weetabix			
	Croissant		3.25	
	White, sourdough, multiseed or gluten-free toast	V	3.00	
	Porridge with honey	V G	5.00	
	Lady Leicester’s muesli with almond milk	Ve	5.25	
	Arthur Howells roasted ham and Norfolk Mardler goats cheese		5.25	
	Fruit salad with natural yogurt	V G	5.00	
To follow	The Vic’s full breakfast	G	15.00	
	Arthur Howell's smoked back bacon, Fruit Pig's black pudding, Holkham beef sausage, tomato, mushroom, poached, scrambled or fried eggs.			
	The Vic’s vegan breakfast	Ve	14.50	
	Bean pudding, vegetable sausage, spinach, tomato, mushroom and sautéed tofu			
	Smoked salmon and scrambled egg	G	12.75	
	Eggs Benedict		12.25	
	English muffin topped with Arthur Howell's roasted ham, spinach, poached eggs and hollandaise sauce			
	Lady Leicester’s healthy start	V	12.25	
	Crushed roasted courgette, poached eggs, toasted pine nuts and harissa			
	Shakshouka	V G	9.75	
Egg poached in rich tomato sauce with peppers, onion garlic, cumin, paprika and cayenne pepper				
The above are included in guests’ room rates				
Fizz			125ml	175ml
	Devaux Cuvée D, Aged 5 years, Champagne, France NV	Ve S	11.75	16.40
	Prosecco, Cantina Colli Euganel, Veneto, Italy NV		5.60	7.70
	Rathfinny Rosé Brut, Southern England 2019	Ve S	10.00	14.00
Cocktails	Bloody Mary			12.50
	Smirnoff vodka, tio pepe sherry, tomato juice, celery, Worcestershire and tabasco sauce <i>The classic morning pick me up</i>			
	Mimosa			11.50
	Orange juice and champagne. <i>Simples</i>			
	Breakfast Martini			12.75
	Gin, Cointreau, marmalade and lemon juice. <i>Steady Paddington</i>			
	Espresso Martini			12.50
Vodka, coffee liqueur and a hint of vanilla. <i>The ultimate morning boost</i>				

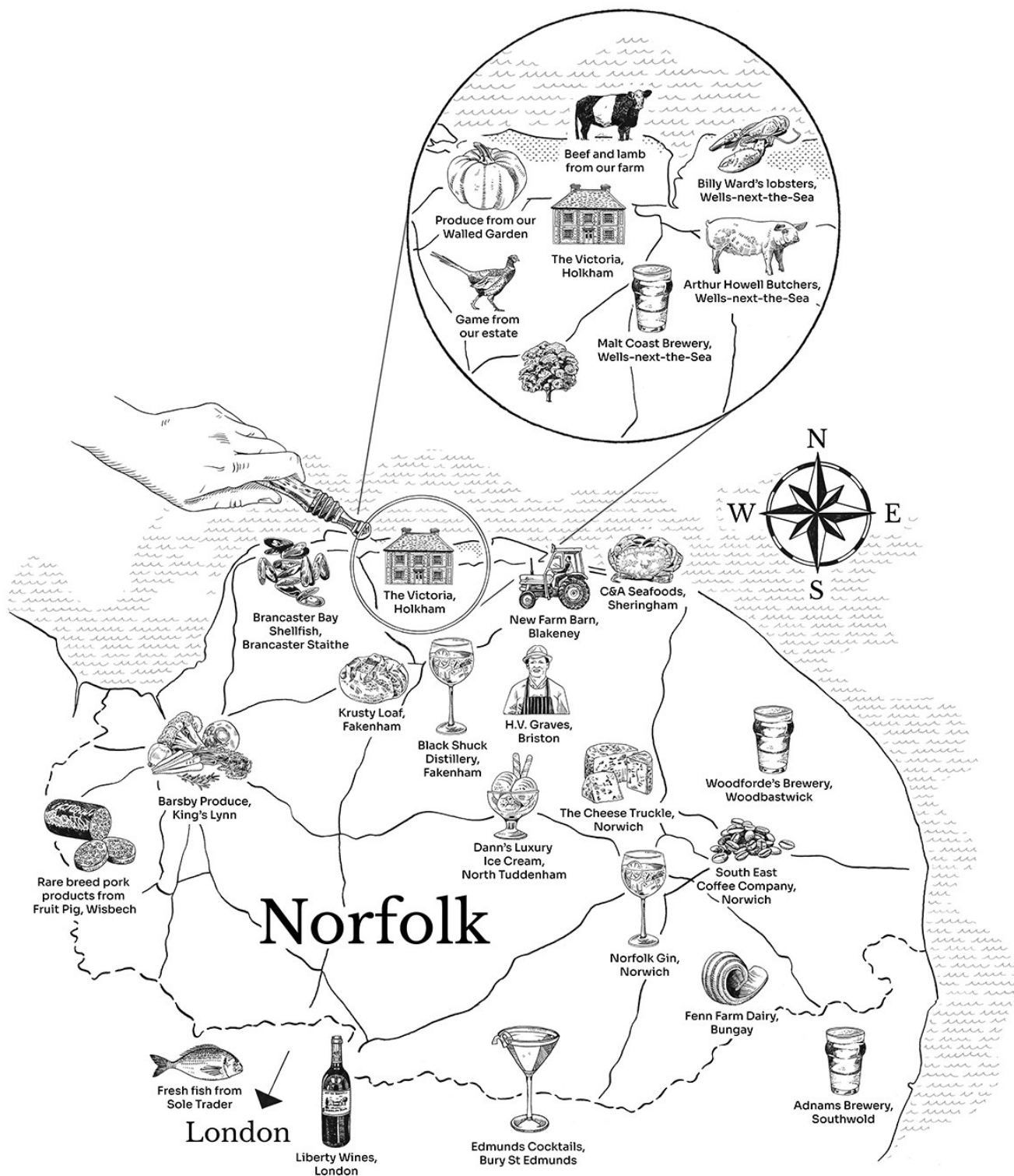
V Dishes are suitable for vegetarians
 Ve Dishes are suitable for vegans
 G Dishes are gluten free

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