

Dessert menu

Cherry brandy poached plum cheesecake with limoncello sorbet	Ve G	9.50
Pear tart tatin with blue cheese ice cream	V	9.75
Assiette of chocolate	V G	9.75
Blackberry crème brûlée with orange and white chocolate shortbread	V	9.50
Almond beignet with spiced apple compote and vanilla custard	Ve	9.50
Affogato	V G	6.75
Ice cream	V G	3.00
Vanilla, strawberry, chocolate and hazelnut or salted caramel		per scoop
Sorbet	Ve G	3.00
Limoncello, pear, morello cherry or spiced orange		per scoop
French and Norfolk cheeses (favourites of Lord Leicester and Head Chef Michael)		12.75
Délíce de Bourgogne, a mild, creamy and smooth cow's milk cheese. Saligny, Burgundy, France.		4 cheeses
Roquefort, creamy soft ewes' milk blue cheese, king of French soft blue. Roquefort-sur-Soulzon		16.00
Époisses, soft pungent cow's milk cheese ripened in Marc de Bourgogne. Burgundy		6 cheeses
Mrs Temple's Gurneys Gold, soft washed pasteurised whole milk cheese, Copys Green Farm, Wighton		V
Norfolk White Lady, full fat soft creamy brie-style ewe's milk cheese. Wilton Farm, Hockwold		V
Norfolk Mardler, mild crumbly goat's milk cheese. Fielding cottage, Honingham		V

Dessert wines		100ml	½ bottle
	Sauternes, Château Delmond, Bordeaux, France 2018	Ve	8.00 30.00
	Rutherglen Muscat, Chambers Rosewood, Victoria, Australia NV	Ve	8.00 30.00
	'Symphonie de Novembre' Moelleux, Domaine Cauhapé, Jurançon, France 2017		9.10 34.00
	Dobogó, 'Mylitta' Tokaji Noble Late Harvest, Hungary 2019	Ve	10.40 39.00

Digestifs	Port		Brandy	
		70ml		35ml
	Sandeman Ruby NV	5.90	Remy Martin VSOP	8.50
	Sandeman Unfiltered LBV	6.30	Courvoisier VS	5.40
	Sandeman 10 Year Old Tawny NV	6.90	Armagnac VSOP	8.50
	Liqueurs		Whisky	
		35ml		35ml
	Cointreau	5.40	Bushmills	6.40
	Disaronno	5.40	Chivas Regal	6.40
	Drambuie	5.70	Dalwhinnie	8.50
	Glavya	5.70	Famous Grouse	5.40
	Grand Marnier	5.40	Glenfiddich	8.50
	Tia Maria	5.00	Glenmorangie	8.50
	Southern Comfort	5.00	Jack Daniels	5.40
		70ml	Jameson	5.40
	Baileys	6.80	Laphroaig	8.50
			Talisker	8.50

Please be aware a discretionary 12.5% service charge will be added to all bills. This charge is equally distributed between team members.

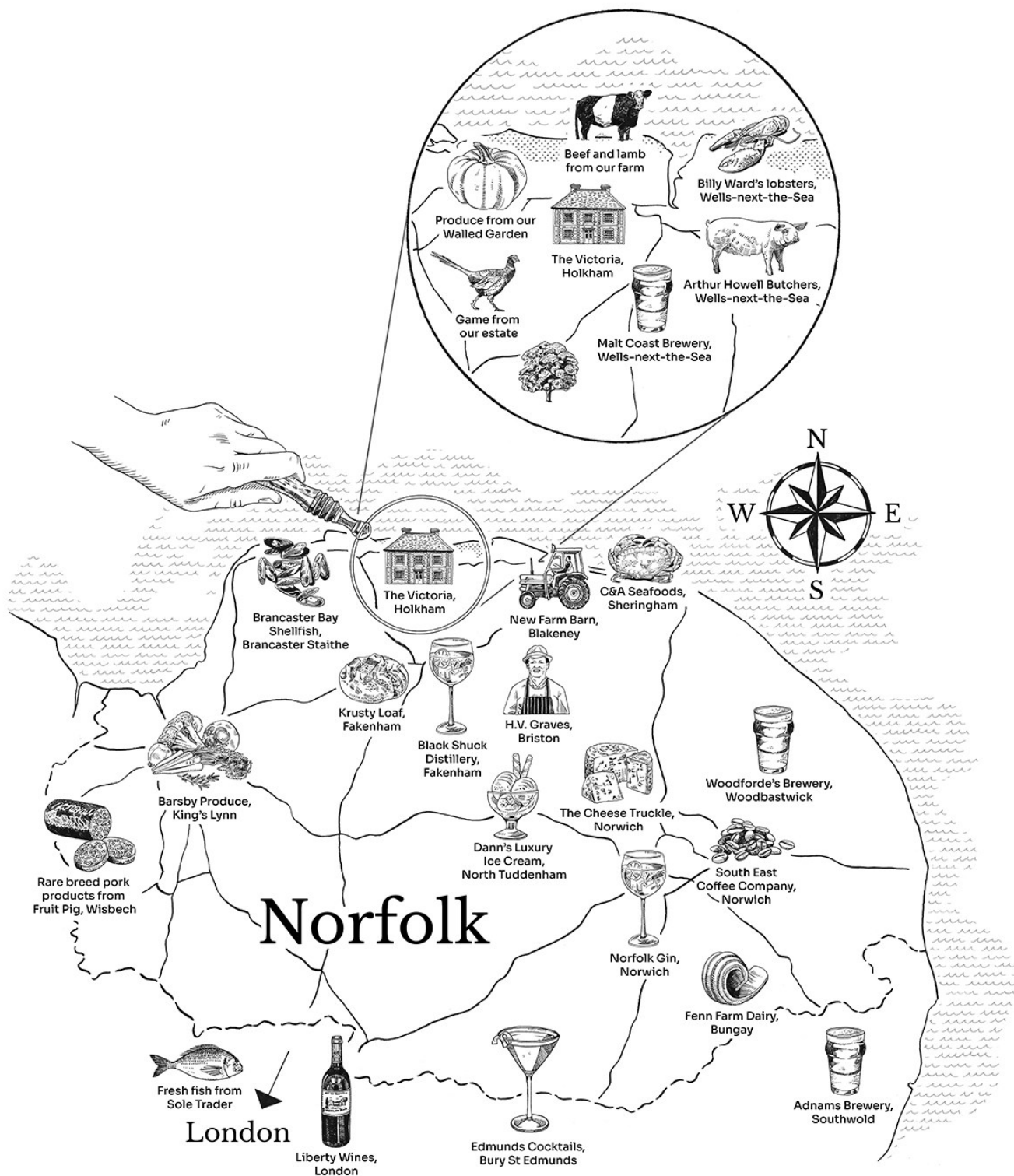
V Dishes are suitable for vegetarians
 Ve Dishes are suitable for vegans
 G Dishes are gluten free

For additional dietary or allergen information please ask a member of the team.

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



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