

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

Mussel fritters with citrus mayonnaise G	9.50
Cherry brandy cured salmon with horseradish sour cream and caperberries G	10.75
Prawn and chorizo skewers with red onion and chilli salsa G	10.25
Patatas bravas with smoked tomato sauce and mojo verde Ve G	5.75
Goats cheese bonbons, hot honey roasted beetroot and hazelnut praline V G	8.50
Spanish omelette with aioli and smoked pepper coulis V G	7.00
Beef meatballs, spiced tomato sauce, Cotes Hill blue cheese and crusty bread	8.25
Muhammara with toasted pitta bread and walnuts Ve	7.25
Pork and black pudding scotch egg, mustard mayonnaise, and crispy leeks G	8.00

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 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
Lemon and herb crusted cod with Provençale vegetables G	24.75
Spinach and beetroot tagliatelle, balsamic pearls and vegan feta Ve	18.75
Seared fillet of salmon, potato rösti, leek and mussel velouté G	21.50
Pigeon breasts, with garlic potatoes, braised red cabbage and peppercorn jus G	21.50
Hasselback squash with pesto crumb, cauliflower puree and toasted seeds Ve G	18.50

Sides

Focaccia, balsamic and rapeseed oil Ve	4.25
French fries or gremolata fries Ve G	4.50
Hot honey roasted beetroot with toasted hazel nuts V G	5.50
Herb buttered potatoes V G	4.25
Kale, vegan feta and walnut salad Ve G (large 12.50)	5.50
Lady Leicester's superfood salad Ve G (large 12.75)	5.75
Pickled beetroot, roasted squash, kale, 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.

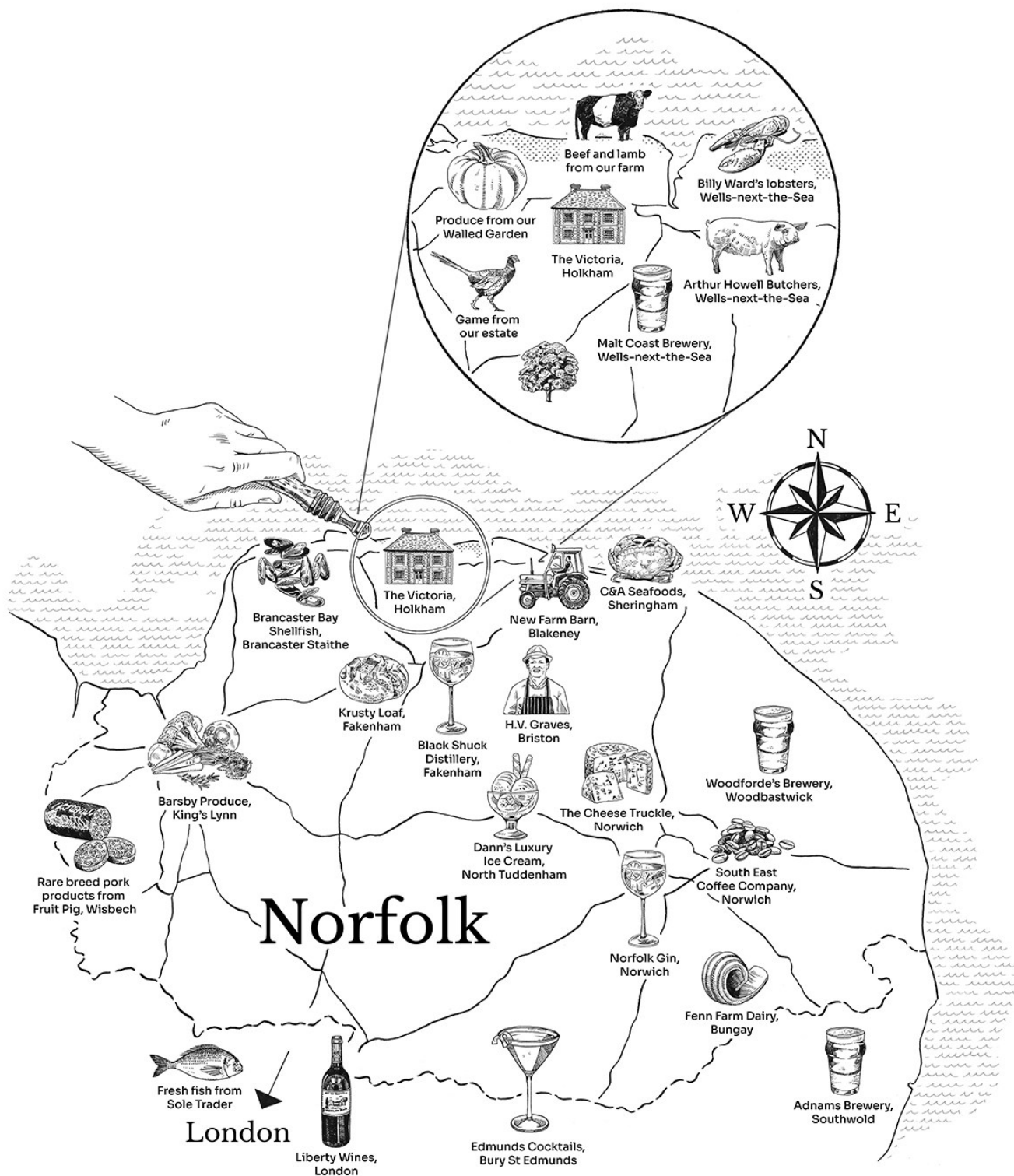
V Dishes are suitable for vegetarians
Ve Dishes are suitable for vegans
G Dishes are gluten free

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 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