

Sunday lunch menu

Served midday-3.30pm

2 courses £28.50

3 courses £34.50

Starters	Beef and blue cheese sausage roll with pear and chilli chutney	
	Beetroot cured salmon with whipped goats curd and balsamic pearls G	
	Spiced buttermilk pheasant goujons with quince ketchup G	
	Pumpkin and roasted chestnut fritters with red pepper hummus Ve G	
	Citrus crab cakes with wilted spinach and aioli G	
	Breaded camembert with cranberry and chilli compote V G	
Roasts	Sirloin of Holkham beef, roast potatoes, Yorkshire pudding, clapshot, braised red cabbage, kale and horseradish sauce	
	Loin of Tim Allen's pork, roast potatoes, Yorkshire pudding, clapshot, braised red cabbage, kale and apple sauce	
	Cranberry and apricot stuffed turkey, roast potatoes, Yorkshire pudding, clapshot, braised red cabbage, kale and cranberry sauce	
	Lentil and vegetable nut roast with roast potatoes, clapshot, braised red cabbage, kale and redcurrant jelly Ve G	
Mains	Fillet of plaice, roast baby potatoes, pickled cockles, spinach and lemon cream G	
	Harissa roasted squash, vegan feta crumb and candied walnuts Ve G	
	Pan roasted cod fillet, braised lentils and chimichurri G	
	Lady Leicester's superfood salad Ve G Pickled beetroot, roasted squash, kale, sprouts, toasted seeds and pomegranate dressing Add smoked salmon G, grilled chicken G, or vegan feta Ve G	
Sides	French fries or roasted potatoes Ve G	4.50
	Focaccia, balsamic and rapeseed oil Ve	4.25
	Kale, vegan feta and walnut salad Ve G	5.50
	Braised red cabbage Ve G	4.25
	Cauliflower cheese V G	4.75
Desserts	Cider poached pear, pear sorbet, candied walnuts and marshmallow Ve G	
	Spiced pumpkin cake with whipped ricotta, honey and pumpkin seed praline V	
	Chocolate and Guinness sponge with Irish whiskey ice cream V	
	Vegan crème caramel with salted coconut crumble and bitter chocolate Ve G	
	Blackberry mess V G	
	Lincolnshire Cote Hill blue cheese and fruitcake V	
	2 scoops of ice cream or sorbet Vanilla, strawberry, chocolate and hazelnut or Irish whiskey V G Limoncello, pear, morello cherry or spiced orange Ve G	

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

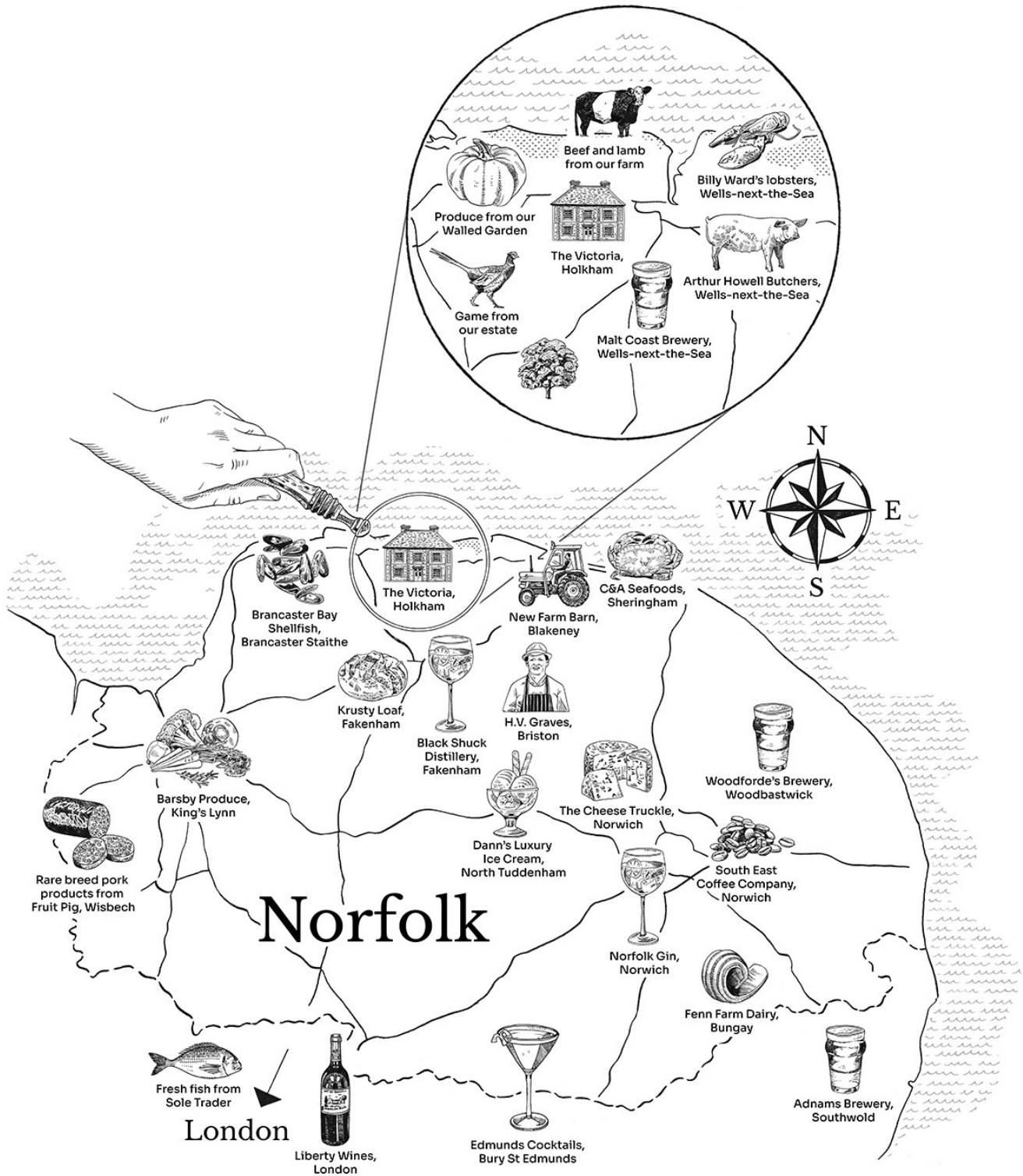
G Dishes are gluten free

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



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