

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

Beer battered cod cheeks with tartare sauce and charred lime G	9.50
Smoked trout brandade with pickled cucumber and lemon rye bread	10.75
Chilli, ginger and garlic baked prawns with toasted focaccia	12.25
Patatas bravas with smoked tomato sauce and mojo verde Ve G	5.75
Breaded mozzarella with chilli jam and spring onion salad V G	9.25
Spanish omelette with aioli and smoked pepper coulis V G	7.00
Ham hock terrine with piccalilli, crispy shallots and toasted focaccia	9.75
Wild mushroom arancini with pickled mushrooms and pesto dressing Ve G	9.25
Breaded sweetbreads with mustard mayonnaise, capers and chimichurri G	9.00

Plats du jour

Monday	Confit pork belly and Holkham beef sausage cassoulet G	19.75
Tuesday	Salmon and prawn pie with sautéed greens G	20.00
Wednesday	Chicken Schnitzel Holstein with French fries G	19.00
Thursday	Holkham beef curry, wild rice, garlic and coriander puri	19.25
Friday	Sole meunière and boiled potatoes G	28.00
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

Cut of the day	POA
Fillet of mackerel, marquis potato, roasted vegetables and mojo verde G	22.75
Tagliatelle primavera with tempura courgette and prosociano crisp Ve	19.75
Chicken and ham hock pot pie, champ mash, charred hispi cabbage G	24.50
Pan fried black bream fillet with spiced buttered crab and spinach gnocchi G	26.50
Spring vegetable and lentil ragout with goats cheese and hazelnut praline V G	19.00

Sides

Focaccia, balsamic and rapeseed oil Ve	4.75
French fries or gremolata fries Ve G	4.50
Sprouting broccoli, confit garlic and toasted almonds Ve G	5.50
Herb buttered baby potatoes V G	4.50
Kale, vegan feta and walnut salad Ve G (large 12.50)	5.75
Lady Leicester's superfood salad Ve G (large 13.50)	6.25
Beetroot, purple sprouting broccoli, kale, broad beans, 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

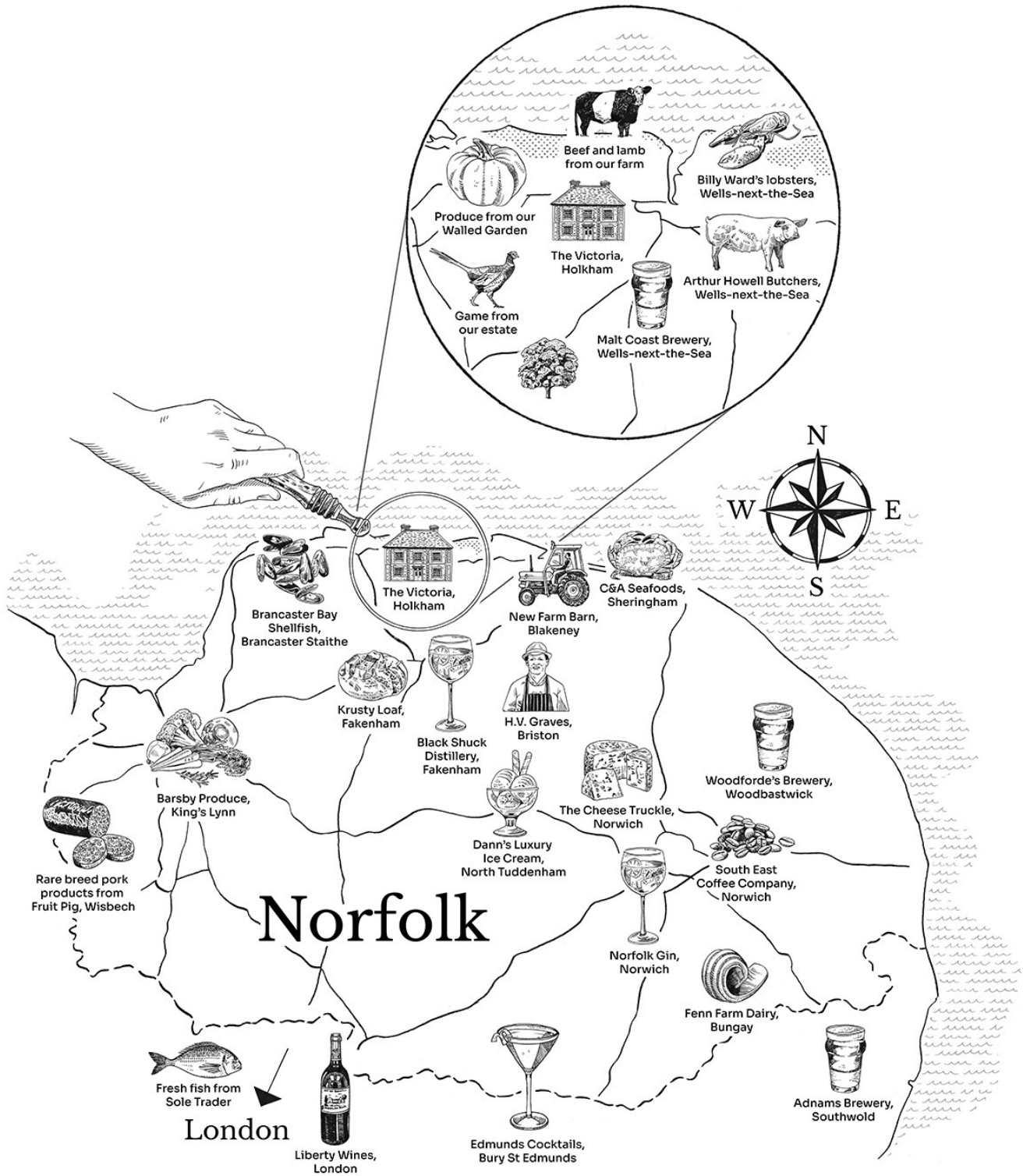
G Dishes are gluten free

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