

Dessert menu

Pear frangipane tart with crème anglaise V	10.50
Baked Baileys cheesecake with salted caramel ice cream V	10.75
Rhubarb and ginger mille-feuille with vanilla ice cream Ve	10.50
Chocolate fondant with Amaretto cherry ice cream V	11.25
Coconut and lime semifreddo, salted coconut crumble and mango sorbet Ve G	9.50
Affogato V G	6.75
Ice cream V G	3.00
Vanilla, strawberry, chocolate and nut, salted caramel or Amaretto cherry V G	per scoop
Sorbet Ve G	3.00
Limoncello, pear, mango or spiced orange Ve G	per scoop
French and Norfolk cheeses (favourites of Lord Leicester and Head Chef Michael)	14.00
Delice de Bourgogne, a mild, creamy and smooth cows milk cheese. Saligny, Burgundy, France. (PAST)	4 cheeses
Roquefort, creamy soft ewes' milk blue cheese, king of French soft blue. Roquefort-sur-Soulzon	17.50
Époisses, soft pungent cow's milk cheese ripened in Marc de Bourgogne. Burgundy	6 cheeses
Mrs Temples Gurneys Gold, soft washed pasteurised whole milk cheese. Copys Green Farm Wighton	
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	

		100ml	½ bottle
Dessert wines	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	70ml	Brandy	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	35ml	Whisky	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.

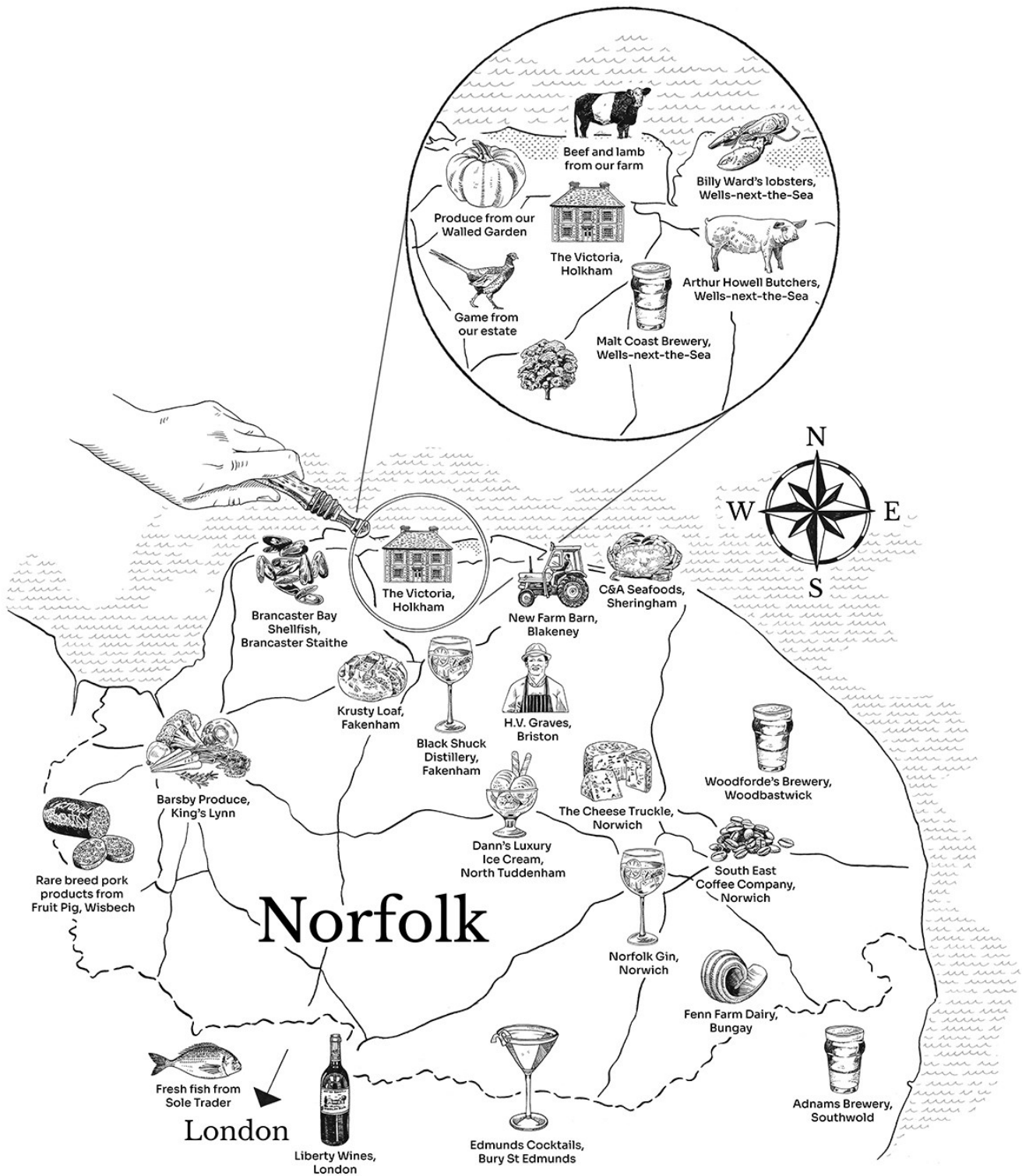
V Dishes are suitable for vegetarians
Ve Dishes are suitable for vegans
G Dishes are gluten free

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