

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

Mackerel escabeche with horseradish potato and chicory salad G	9.50
Potted crab, toasted lemon rye bread, fennel and apple salad	11.75
Smoked salmon with sour cream, lemon gel and caperberries G	12.25
Patatas bravas with smoked tomato sauce and mojo verde Ve G	6.75
Chargrilled courgette, ricotta, walnut, pomegranate and balsamic V G	9.25
Spanish omelette with aioli and smoked pepper coulis V G	7.00
Pork rilette with pickles and focaccia	10.00
Beetroot and chickpea croquettes with tzatziki Ve G	9.25
Spiced beef meatballs in tomato sauce on toasted sourdough with blue cheese	9.50

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
Salmon fillet with Asian noodle salad, miso, ginger and soy dressing G	23.75
Courgette, pea and mint risotto with shaved prosociano and mint oil Ve G *	18.25
Honey and mustard glazed ham hock, rainbow slaw and paprika fries G	24.50
Monkfish and chorizo skewers with citrus couscous and coriander salsa	26.50
The Vic's Caesar salad *	17.75
*add smoked salmon, grilled chicken, or halloumi	8.00

Sides

Focaccia, balsamic and rapeseed oil Ve	4.75
French fries or gremolata fries Ve G	5.00
Sautéed courgettes with confit garlic and lemon Ve G	5.75
Herb buttered baby potatoes V G	5.00
Greek salad Ve G (large 13.50)	6.25
Lady Leicester's superfood salad Ve G (large 13.50) Blakeney leaf, beetroot, carrot, pickled apple, broad beans, toasted seeds and pomegranate dressing	6.25

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

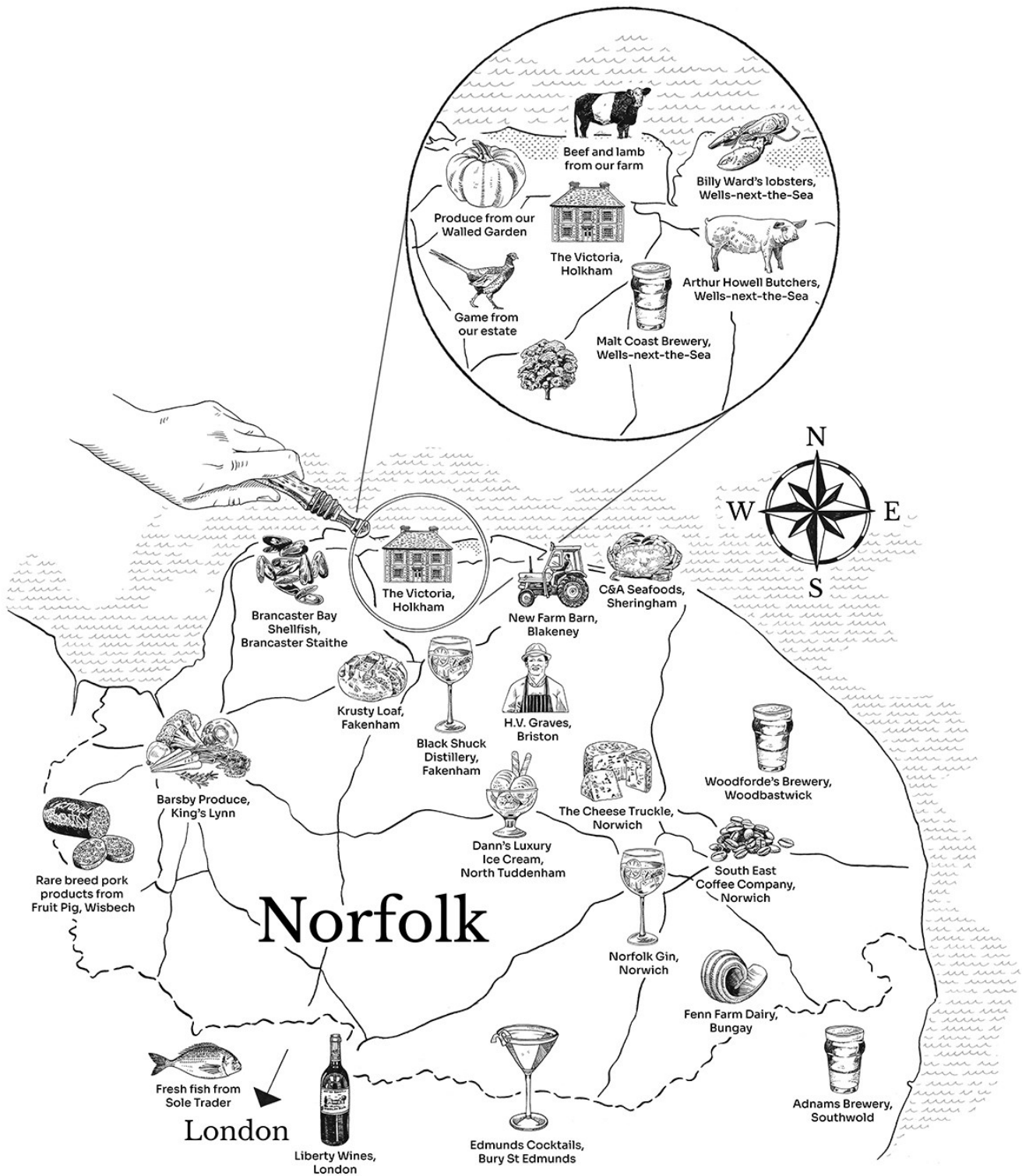
V Dishes are suitable for vegetarians
Ve Dishes are suitable for vegans
G Dishes are gluten free

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