

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 rillette 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)	6.25
Blakeney leaf, beetroot, carrot, pickled apple, 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.

Dessert menu

Raspberry and dark chocolate layered torte with macerated raspberries V G	10.50
Summer pudding with clotted cream V	10.25
Vanilla pannacotta with maple roasted peach and tuille biscuit Ve G	10.00
Cinnamon doughnuts with chocolate sauce and vanilla ice cream V	9.75
Lemon drizzle sponge with amaretto cherry ice cream V	9.75
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, raspberry, 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	

Dessert wines		100ml	½ bottle
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

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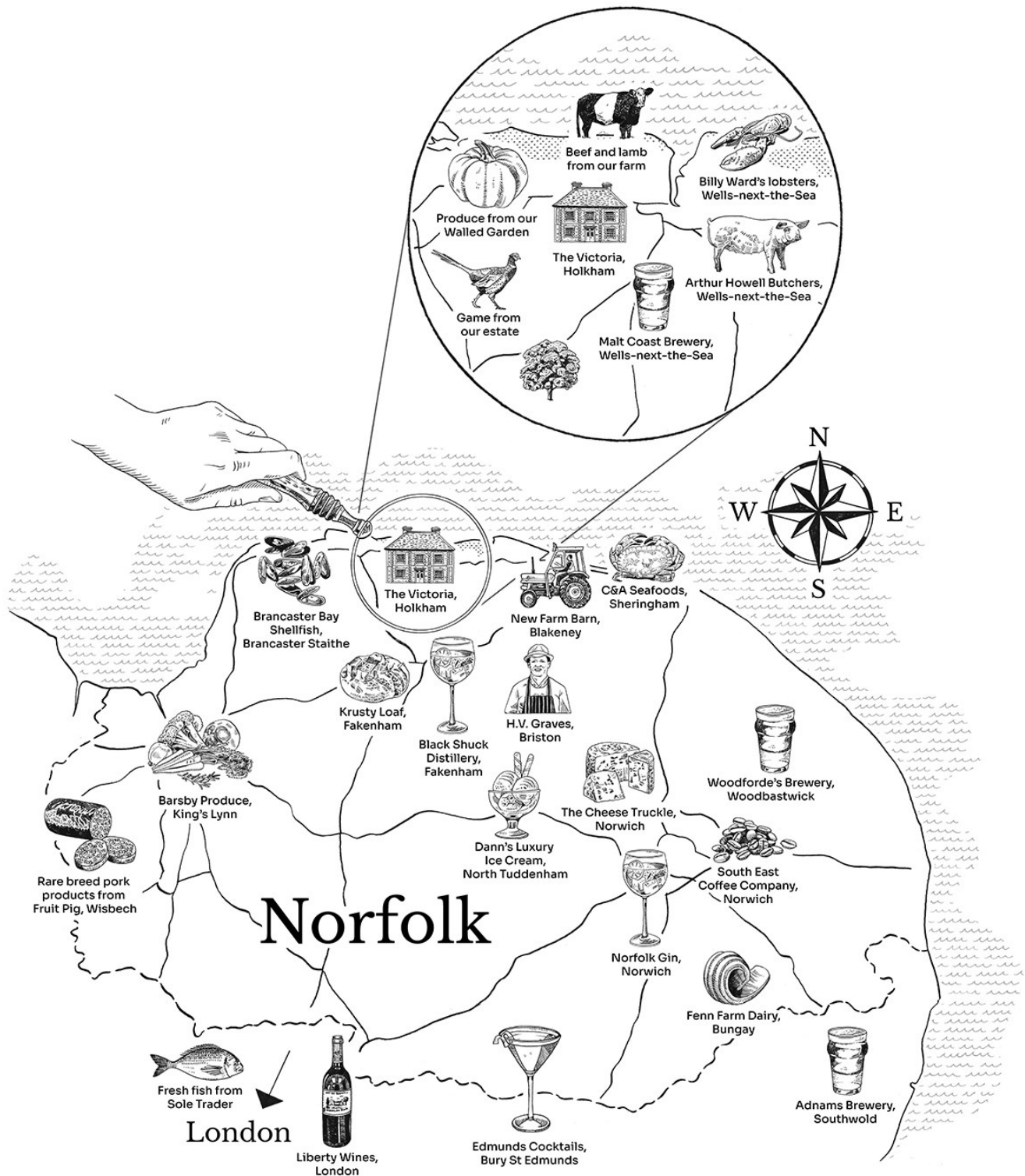
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Local produce,
lovingly prepared by our team.

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