Dessert menu

The Victoria

Chilled chocolate soufflé with spiced orange sorbet G	10.25
Spiced poached pear, ginger crumb and vanilla ice cream Ve G	9.75
Earl Grey crème brulée with shortbread biscuit V	10.00
Torta di mele with cinnamon cream Ve	10.00
Sticky toffee pudding, salted caramel sauce and vanilla ice cream V	10.25
Affogato V G	6.75
Ice cream V G Vanilla, strawberry, chocolate and nut or salted caramel V G	3.00 per scoop
Sorbet Ve G Raspberry, mango or spiced orange Ve G	3.00 per scoop
French and Norfolk cheeses (favourites of Lord Leicester and Head Chef Michael) Delice de Bourgogne, a mild, creamy and smooth cows milk cheese. Saligny, Burgundy, France. (PAST) Roquefort, creamy soft ewes' milk blue cheese, king of French soft blue. Roquefort-sur-Soulzon Époisses, soft pungent cow's milk cheese ripened in Marc de Bourgogne. Burgundy 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	14.00 4 cheeses 17.50 6 cheeses

		100ml	½ bottle
Dessert wines	Sauternes, Château Delmond, Bordeaux, France 2018 Ve	9.50	32.00
	Rutherglen Muscat, Chambers Rosewood, Victoria, Australia NV Ve	9.50	32.00
	Dobogó, `Mylitta` Tokaji Noble Late Harvest, Hungary 2023 Ve	10.40	39.00
Madeira	Justino's Madeira, Santa Cruz, Portugal, Reserve five years old, DOCE	10.00	33.00

Digestifs

Port	70ml
Sandeman Ruby NV	5.90
Sandeman Unfiltered LBV	6.30
Sandeman 10 Year Old Tawny NV	6.90
Liqueurs	35ml
Cointreau	5.40
Disaronno	5.50
Drambuie	5.70
Grand Marnier	5.40
Tia Maria	5.00
Southern Comfort	5.00
Baileys	70ml 6.80

Brandy	35ml
Remy Martin VSOP	9.00
Courvoisier VS	6.00
Armagnac VSOP	9.00
Whisky	35ml
Bushmills	9.00
Dalwhinnie	9.00
Famous Grouse	5.50
Glenfiddich	9.00
Glenmorangie	9.00
Jack Daniels	5.50
Jameson	5.50
Laphroaig	9.00
Talisker	9.00

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

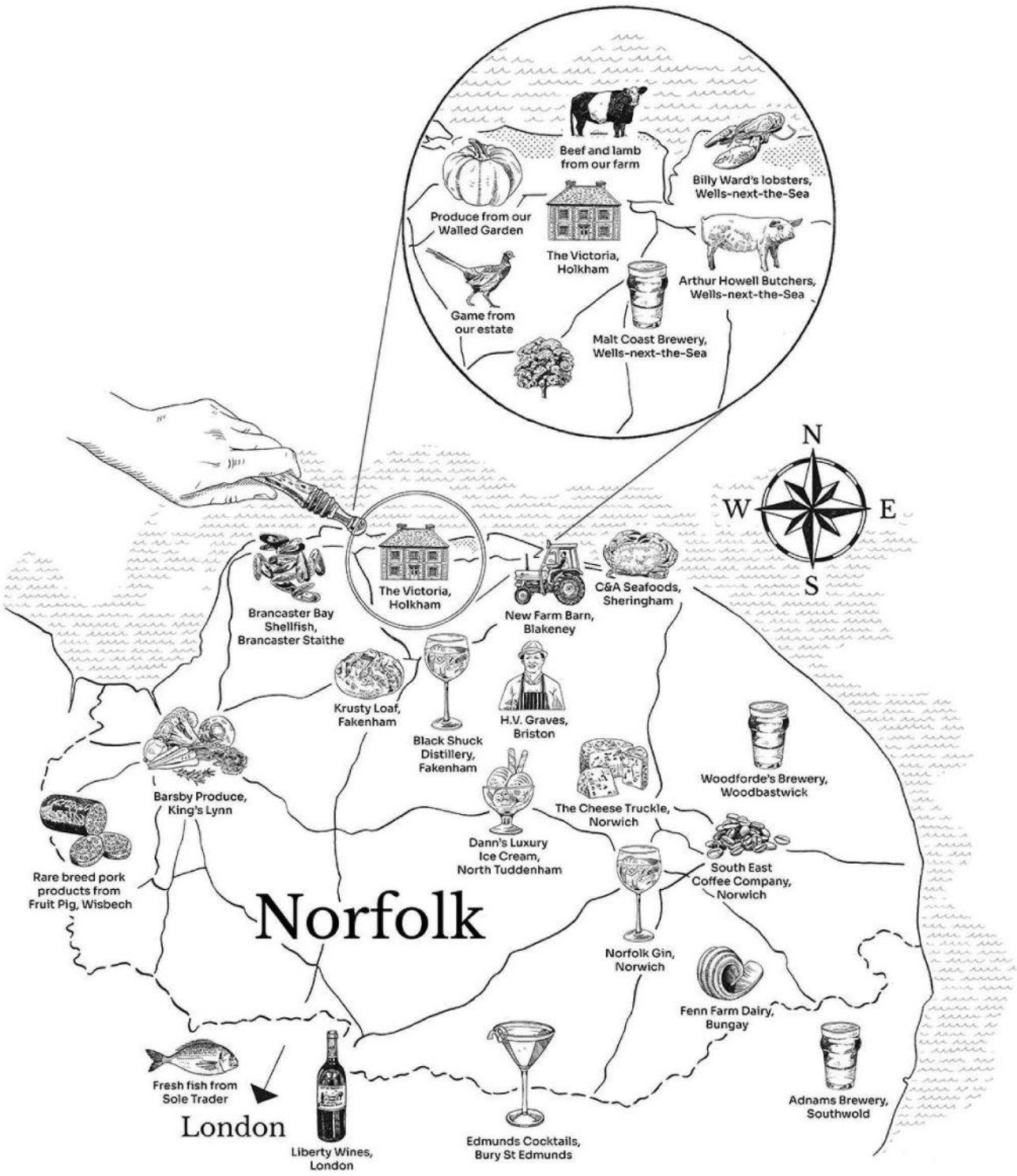
V Dishes are suitable for vegetarians
Ve Dishes are suitable for vegans
G Dishes are gluten free

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 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 a tempting range of locally brewed beers.

Head Chef, Michael Chamberlain