



THE HOLT

Pub, Restaurant & Smokehouse

Starters

Oak smoked salmon, crisp soft poached egg, samphire, lemon and herb butter

Venison carpaccio, hazelnut, beetroot, thyme, wild mushrooms, rye *

Feta, olive and artichoke tarte, salsa verde, pickled vegetables, spiced seeds * (❖V)

Today's soup with our homemade bread

Mains

Char grilled ribeye steak, dauphinoise potato, celeriac, mushrooms, red wine sauce ❖+

Roast turkey, winter vegetables, roast potato, stuffing, cranberry, red wine gravy

Grilled fillet of sea bass, olive crushed potato, charmoula, shell on tiger prawn ❖

Quinoa potato cake, roasted butternut, pecan, smoked tomato, almond sauce ❖V*

Pudding Menu

Marbled chocolate mousse cake, vanilla cream

Sticky toffee pudding, butterscotch sauce, clotted cream

Cheese selection, quince, walnuts, pickled plum, biscuits*

For parties of 8 or more we require a £10 per head deposit

3 Course Menu 29.00 per person.

2 Course menu 25.00 per person

+Supplement 3.00 for the rib eye

*+ supplement 2.00 for Cheese selection per person

* Contains Nuts or nut oils

V Suitable for Vegans ❖ Gluten free

*contains nuts or nut oils ❖ Gluten free V Vegan (V) Can be adapted for Vegans (❖) can be adapted to be gluten free

If you do have any special dietary requirements, allergies or intolerances please advise a member of staff before ordering and we will do our best to adapt the dishes for you.