



THE HOLT

Pub, Restaurant & Smokehouse

Starters

Oak smoked salmon, crisp soft poached egg, samphire, lemon and herb butter	8.50
Venison carpaccio, hazelnut, beetroot, thyme, wild mushrooms, rye *	8.50
Crisp black pudding, smoked duck mash, pickled apple, sherry jus, celery	8.00
Steamed local mussels, garlic butter, white wine, leeks, parsley	8.50
Rare beef Yorkshire pudding, celeriac, horseradish dressing, capers, herbs *	8.00
Feta, olive and artichoke tarte, salsa verde, pickled vegetables, spiced seeds * (❖V)	8.00
<i>(Add air dried ham £1.00)</i>	
Today's soup with our homemade bread	6.50

Mains

Char grilled ribeye steak, dauphinoise potato, celeriac mushrooms, red wine sauce ❖	22.50
Grilled fillet of sea bass, olive crushed potato, charmoula, shell on tiger prawn ❖	21.00
Roast chicken breast, morroccan eggah, crisp black pudding, tomato sauce	19.50
Crisp pork belly, red currant, roast potato galette, parsnip, sherry sauce (*)	19.50
Quinoa potato cake, roasted butternut, pecan, smoked tomato, almond sauce ❖V *	17.00

SIDES

Garlic bread	3.50
Fresh vegetables	3.50
Green salad	3.50
Fresh bread	2.50
Rocket, parmesan and walnut salad*	4.00
Crispy new potatoes	3.00
Chips	3.00

The rib eye is served with mash or chips

*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.



Pudding Menu

Marbled chocolate mousse cake, vanilla cream	6.50
Sticky toffee pudding, butterscotch sauce, clotted or vanilla ice cream	6.50
Selection of home made ice creams, sorbet, biscuit	6.50
Caramalised apple tart tatin, vanilla ice cream V	6.50
Cheese selection, quince, walnuts, pickled plum, biscuits*	7.95

A little something on the side

Chateau de St. Helen Sauternes France 2008 14%	6.40 125ml
	36.00 per bottle
Port Martinez 10 year old	4.40 50ml
Plum infused sake Akasi tai shiraume umeshu	4.50 50ml
	35.00 per bottle
Vanilla affogato	5.00
Smoked vanilla affogato	5.50
Liqueur coffee	5.50
Baileys	3.00
Disaronno	2.90

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