



THE HOLT

Pub, Restaurant & Smokehouse

Starters

Pan seared scallops, crisp smoked pork belly, pea, asparagus, pickled cucumber ❖	10/22
Braised lamb shoulder, goats curd, anchovy crumb, samphire, truffle	8.50
Apple wood smoked haddock, kedgeree, spiced carrot, almond, herb oil* ❖	8.00
Poached egg, taleggio fonduta, garlic trencher, spinach, nduja sausage	8.00
Ham hock terrine, toasted sourdough, smoked raisin chutney, pickled vegetables	7.00
Char grilled king oyster mushroom, roasted beetroot, walnut, squash, watercress * ❖	V7.50
<i>(Add air dried ham £1.00)</i>	
Today's soup with our homemade bread	6.50

Mains

Char grilled ribeye steak, onion barley bun, red cabbage, jus, fondant potato or chips	23.00
Grilled fillet of bream, cauliflower, tempura oyster, jerusalem artichoke, lemon	21.00
Pork tenderloin, butternut, caramelised onion, roast rib potatoes, red wine sauce ❖	19.50
Braised beef short rib, horseradish cream, gremolata, mash, crisp shallot	21.00
Roast chicken, ham and potato croquette, peas, mushrooms, Madeira sauce	19.50
Asparagus, leek and celeriac risotto, crisp artichokes, roasted pine nuts, basil ❖ 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 (❖ or *) can be adapted to be gluten or nut 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

Chocolate tarte, salted caramel, vanilla ice cream	6.50
Moroccan almond cake, spiced syrup, rose water, almond biscuit	6.50
Selection of home made ice creams, sorbet, biscuit	6.50
Espresso crème caramel, pistachio and orange biscotti *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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