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# THE HOLT

Pub, Restaurant & Smokehouse

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## Starters

Moroccan lamb kofte, spiced flat bread, tahini, pomegranate, mint yoghurt *	8.50
Apple wood smoked shell on prawns, herb mayonnaise, lemon ❖	8.50
Oak smoked pork char siu salad, sesame, rice noodles, lime, coriander, cashews ❖*	8.00
Slow roasted beef brisket, walnut, watercress, croutons, pickled horseradish, pate*	9.50
Hot smoked mackerel fillet, toasted rye, gooseberry, fennel, cucumber, paprika	8.00
Crisp marinated tofu, smoked carrot, avocado, spiced apple, rice crackers ❖V	7.50
<i>(Add air dried ham £1.00)</i>	
Today's soup with our homemade bread	6.50

## Mains

Char grilled ribeye steak, sobrasada, mushroom and tarragon, red wine sauce	23.00
Grilled fillet of cod, roasted peppers, salt cod potato cake, basil pesto, tiger prawns ❖* <sup>21.00</sup>	
Chicken breast, sweet potato, coconut chilli and lime, pak choi, roasted cashews ❖*	19.50
Maple cured pork loin, toulouse sausage, smoked mash, quince, peas, red wine sauce	19.50
Wild mushrooms, polenta, mushroom pesto, crisp cashew, smoked tomato, basil V ❖* <sup>17.50</sup>	

## 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

Malted milk chocolate parfait, white chocolate, rhubarb, treacle granola	6.50
Warm carrot cake, orange spiced cream cheese, candied walnut, toffee*	6.50
Selection of home made ice creams, sorbet, biscuit	6.50
Coconut yoghurt and maple syrup pannacotta, roasted almonds, dates *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%	6.90 125ml
	38.00 per bottle
Port Martinez 10 year old	4.50 50ml
Plum infused sake Akasi tai shiraume umeshu	4.90 50ml
	36.00 per bottle
Vanilla affogato	5.00
Smoked vanilla affogato	5.50
Liqueur coffee	5.80
Baileys	3.10
Disaronno	3.10

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