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# THE HOLT

Pub, Restaurant & Smokehouse

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## Starters

Gravad lax, dill and mustard sauce, rye crisps, pickled vegetables, egg, tarragon	8.50
Maple smoked duck breast, beetroot, walnut, thyme, barberries, orange*❖	8.50
Grilled goat's cheese, spice roasted fig, truffle honey, char grilled rosemary croute	8.00
Crisp five spice chicken thigh, egg fried rice, pickled chilli, ginger, lime, coriander❖*	7.50
Apple wood smoked shell on prawns, herb mayonnaise, lemon❖	8.00
Buffalo mozzarella, crisp pasta, basil pesto, olives, smoked tomato*(❖V)	8.00

*(Add air dried ham£1.00)*

Today's soup with our homemade bread	6.50
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## Mains

Char grilled rib eye steak, corn on the cob, roasted aubergine, red wine jus ❖	23.00
Grilled fillet of bream, feta cheese, broad beans, salsa verde, potato salad, crab cake❖	20.00
Moroccan chicken, tabouleh, courgette, roasted pine nut, tagine sauce, lemon *	19.50
Slow roasted pork belly, charred fennel, nduja, crisp pork cheek, red wine sauce	19.50
Massaman curry, coconut rice , aubergine and chick pea pakora, coriander V❖*	17.50

## SIDES

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

The rib eye is served with sweet potato wedges 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

Salted caramel tiramisu, chocolate ganache, mascarpone and vanilla cream	6.50
Summer berries, white chocolate and tonka bean cream, shortbread	6.50
Selection of home made ice creams, sorbet, biscuit	6.50
Lemon meringue pie, raspberry sauce, mint 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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