

THE HOLT

EAT | DRINK | GATHER

Starters

Seasonal Soup (Ve/GFA)

Soup of the moment, sourdough

King Prawns

Chili & lime marinade, charred sourdough

Ham Hock Terrine

Piccalilli, pea shoots, brioche

Smoked Chicken Salad

Mixed leaves, cucumber, avocado, red peppers

Mains

All served with rosemary roast potatoes, honey carrots, garlic green beans, Yorkshire pudding, signature gravy

Chicken Supreme

Crispy Pork Belly

Sirloin of Beef

Butternut & Lentil Wellington (Ve)

Sides | 9

Cauliflower Cheese

Pigs in Blankets

Pork & Apricot Stuffing

Desserts

Sticky Toffee Pudding (GF)

Toffee sauce, vanilla gelato

Lemon Tart

Raspberry sorbet

Cheesecake

Passionfruit, white chocolate, berry coulis

Chocolate Orange Torte (GF/Ve)

3 scoops, choice of berry coulis, chocolate or toffee sauce



Please inform your server of any allergies or dietary requirements. Our dishes are prepared in a kitchen that handles all major allergens.

While we take every precaution, we cannot guarantee that any dish is completely allergen-free. For a full breakdown of allergens, please scan the QR code to access our allergen matrix.

Our team will also be happy to help if you need further details.

Pricing

1 Course | 21

2 Course | 30

3 Course | 38