

THE HOLT

EAT | DRINK | GATHER

Main Dishes

Whitemans Burger | 18 (GFA)

8oz 21 day aged British beef patty, mature cheddar cheese, bacon jam, lettuce, tomato, crispy onions, BBQ sauce, maple seeded bun, rosemary skin on fries

Add Streaky Bacon | 2 Add Smoked Pulled Pork | 3

Smoked Pulled Pork Sandwich | 17 (GFA)

Homemade slaw, crispy onions, apple ketchup, maple seeded bun, rosemary skin on fries

Chermoula Salmon | 19

Marinated fillet, freekeh, tender stem broccoli, herb sauce

Pesto Tagliatelle | 14 (V)

Green pesto, pine nuts, sundried tomatoes, Grana Padano cheese

Add Chicken | 3 Add King Prawns | 4

Chicken Supreme | 18 (GF)

Pan roasted, champ mash, seasonal vegetables, green peppercorn sauce

Aubergine Tagine | 17 (Ve/GF)

Fragrant Moroccan marinade, freekeh, cashews, currants, charred coriander flatbread

BBQ Jackfruit Burger | 17 (Ve/GFA)

Homemade slaw, crispy onions, BBQ sauce, glazed potato bun, rosemary skin on fries

Desserts

Sticky Toffee Pudding | 9 (GF)

Toffee sauce, vanilla gelato

Lemon Tart | 9

Raspberry sorbet

Cheesecake | 9

Passionfruit, white chocolate, berry coulis

Vanilla Gelato | 9

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.