



# DINNER MENU

SERVED MON-SAT 18:00-21:00 | SUN 18:00-20:00

## NIBBLES

MARINATED  
OLIVES  
£5.00

CRISPY BRIE  
WEDGES  
Cranberry sauce  
£5.50

HOMEMADE  
BREAD  
Herb butter  
£5.00

PADRON  
PEPPERS  
With sea salt  
£5.50

QUAIL  
SCOTCH EGGS  
Mustard emulsion  
£6.50

## STARTERS

SOUP OF THE DAY  
Homemade bread £8.50

CRISPY TEMPURA SELECTION  
Ginger soy dipping sauce with choice of:  
King prawns £10.50 | Squid £9.50 | Seasonal Vegetables £7.50

BURRATA SALAD  
, Heritage tomatoes, basil oil, aged balsamic reduction, sea salt, sourdough £9.50

CHICKEN LIVER PÂTÉ  
Toasted brioche, red onion chutney £10.00

BBQ PORK BELLY  
Crackling, red cabbage slaw, apple purée, cider jus £10.00

SALMON TARTARE  
Crème fraîche, lemon oil, capers £10.00

## MAIN COURSE

CHICKEN KIEV  
Garlic, parsley and chive butter, pomme purée, seasonal vegetables, lemon-infused chicken jus £19.50

LINE-CAUGHT FISH OF THE DAY, CHEF'S SELECTION  
Seasonal vegetables, citrus beurre blanc, herb oil, micro herbs, and lemon zest (Market Price)

JERK-SPICED PORK RIB-EYE  
Roasted sweet potato, golden plantain, mango puree and coconut rum reduction £19.50

8OZ SIRLOIN STEAK  
Hand-cut chunky chips, herb butter (choice of rich red wine jus or peppercorn sauce) £29.00

RUMP OF LAMB  
Silky creamed potatoes, buttered seasonal greens, honey glazed carrots, fragrant rosemary jus £26.50

SPICY KING PRAWN LINGUINE  
Spiced with fresh chilli, cherry tomatoes, slow-roasted garlic £18.50  
Available as vegetarian option (£14.50)

AROMATIC VEGETABLE BIRYANI  
Perfumed basmati rice, mixed vegetables, saffron, and aromatic whole spices £16.00  
Enhance with: Lamb (£6.00) or King Prawns (£5.00)

BURGERS  
Chargrilled patty, aged cheddar, house sauce, toasted brioche bun, golden skin-on fries  
Beef (£18) | Lamb (£18.50) | Beyond Meat (£17.50)

FISH & CHIPS  
Beer-battered haddock fillet, triple cooked chips, mushy pea purée, lemon, and classic tartare sauce £18.50



THE HOLT

# DINNER MENU

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## SALADS

### QUINOA BOWL

Chargrilled mediterranean vegetables, apricot, feta, pomegranate, herb oil, lemon emulsion £15.50  
Add: Grilled Chicken (£4.00)

### CAESAR SALAD

Baby romaine lettuce, anchovy caesar emulsion, aged parmesan reggiano, garlic herb croutons £15.00  
Add: Grilled Chicken (£4.00) | Sautéed King Prawns (£5.00)

## SIDES

Garden Green Salad | Garlic Bread | Mashed Potatoes | Triple-Cooked Chips  
Skin-on Fries | Seasonal Vegetables  
£5.00 each

## DESSERT

### STICKY TOFFEE PUDDING

Caramel sauce, vanilla ice cream, sea salt £9.50

### APPLE & BERRY CRUMBLE

Vanilla ice cream £8.50

### CHOCOLATE CREMEUX

Raspberry sorbet, candied pistachio £8.50

### BANOFFEE CRÈME BRÛLÉE

Shortbread biscuit £9.00

### PEAR & ALMOND TART

Honeycomb ice cream, crème anglaise £9.50

### SELECTION OF ICE CREAM & SORBET

2 Scoops of your choice of vanilla, chocolate, strawberry,  
honeycomb, salted caramel, and sorbet £4.50

### ARTISAN CHEESE SELECTION

Brie, stilton, and mature cheddar with artisan biscuits, quince jelly, grapes, and celery £10.50