



## Holm House A La Carte Menu

Served at Holm House Restaurant from 6pm till 9pm

### TO START

<b>Chef's Soup of the Day V</b> Served with Home-Made Bread	<b>£8.95</b>	<b>Braised BBQ Pork Belly</b> Served with Cauliflower Puree, Mojo Verde & Whole King Prawn	<b>£11.95</b>
<b>Pan Fried Scallops</b> Served with a Chili & Ginger Broth, Spring Onion, Chili & Ginger Garnish	<b>£12.95</b>	<b>Sea Salt &amp; Cracked Black Calamari</b> Served with Wasabi Mayonnaise, Lamb Lettuce & Lemon Wedge	<b>£9.95</b>
<b>Curried Chicken &amp; Mango Roulade</b> Served with Cajun Mayonnaise & Garlic Crostini	<b>£8.95</b>	<b>Deep Fried Courgette Flower V</b> Served with Feta Cheese, Pomegranate & Pine Nut Salsa	<b>£11.95</b>
<b>Breaded Chickpea &amp; Beetroot Falafel V</b> <b>£9.95</b> Served with Romesco Sauce, Pickled Cucumber & Radish Salad			

### MAIN COURSE

<b>Holm House Beef Burger</b> Brioche Bun, Back Bacon Emmental Cheese, Tomato, Home-Made Relish, Red Onion & Twice Cooked Chips	<b>£15.95</b>	<b>Holm House Beer Battered Cod Tail</b> Served with Home-Made Chunky Chips, Home-Made Tartare Sauce, Butter Peas & Lemon Wedge	<b>£14.95</b>
<b>Rack of Lamb</b> Served with Mini Fondants, Beetroot Puree, Buttered Green Beans & Rosemary Jus	<b>£26.95</b>	<b>Pork Tenderloin Wrapped in Parma Ham</b> Served with Pea Puree, Black Pudding, Baby Carrots, Asparagus & Red Wine Jus	<b>£24.95</b>
<b>8oz Welsh Sirloin Steak</b> Served with Twice Cooked Chips, Flat Mushroom, & Roasted Cherry Vine Tomatoes	<b>£25.95</b>	<b>8oz Welsh Rib-Eye Steak</b> Served with Twice Cooked Chips, Flat Mushroom, & Roasted Cherry Vine Tomatoes	<b>£27.95</b>

*Red Wine Jus or Peppercorn Sauce £3.00*

<b>Pan Fried Fillet of Bream</b> Served with Sautéed Potatoes, Samphire, Olive & Roasted Cherry Vine Tomatoes	<b>£16.95</b>	<b>Sea Food Linguine</b> King Prawns, Mussel Meat & Squid Served in a Chili Romesco Sauce	<b>£18.95</b>
<b>Butternut Squash &amp; Sage Tortellini V</b> Served a White Wine & Truffle Cream Sauce	<b>£14.95</b>	<b>Wild Mushroom &amp; Tofu Risotto V</b> Finished with Soya Milk	<b>£14.95</b>

### DESSERT

<b>Chocolate Nutella® Gnocchi</b> Served with Brecon Honey Ice Cream & Chocolate Soil	<b>£8.25</b>	<b>Ferrero Roche® Sundae</b> Vanilla Ice Cream, Chocolate & Hazelnut Sauce	<b>£9.95</b>
<b>Apple Tarte Tatin</b> Served in a Glass	<b>£9.95</b>	<b>Lemon &amp; Lime Crème Brulée</b> Served with Candy Citrus Zest	<b>£8.25</b>
<b>Santiago's Cake</b> Served with Berry Compote & Chantilly Cream	<b>£8.25</b>	<b>Cheese &amp; Port</b> Selection of British & Continental Cheeses Served with Grapes, Celery, Fig Chutney, Cheese Biscuits & a Glass of Port	<b>£14.95</b>

*V denotes Vegetarian.*

*Please note a 10% discretionary service charge will be added to Your bill, all of which goes to the staff.  
Please note that all of our food is prepared in a kitchen where nuts are present, therefore we cannot guarantee the absence of traces of nuts  
in any of our dishes. If you have any special dietary requirements or food intolerance please let a member of the team so we can advise  
accordingly. Due to all dishes being made fresh to order there may be a short wait during busy periods.*

*Vegan option available on request.*

*Due to all dishes being cooked fresh to order there may be a short wait during busy periods.*