



Holm House Garden Menu

Available from 12pm to 5pm from Monday to Saturday

BREADS

Home-Made Bread, Balsamic & Olive Oil V £5.95

Home-Made Bread, Hummus, Sun-Blushed Tomatoes & Olives V £7.95

TO START

Chef's Soup of the Day Vg £8.95

Served with Home-Made Bread

Sea Salt & Black Pepper Calamari £9.95

Served with Wasabi Mayonnaise, Lambs Lettuce & Lemon Wedge

Curried Chicken & Mango Roulade £8.95

Served with Cajun Mayonnaise & Garlic Crostini

Breaded Chickpea & Beetroot Falafel V £9.95

Served with Romesco Sauce, Pickled Cucumber & Radish Salad

SALADS & SANDWICHES

Chicken Caesar Salad £13.95

Coz Lettuce, Anchovies, Parmesan Cheese, Bacon, Garlic Croutons & Caesar Dressing

Crispy Bacon Salad £12.95

Black Pudding, Sun-Blushed Tomatoes, Sautee Potatoes, Mixed Leaf Salad & Poached Egg

Croque Monsieur £11.95

Ham & Cheese Toasty, Topped with Nutmeg & Cheese Cream, Served with Salad Garnish

Croque Madam £12.95

Ham & Cheese Toasty, Topped with Nutmeg & Cheese Cream Served with a Fried Egg on Top & Salad Garnish

MAIN COURSE

Holm House 8oz Beef Burger £15.95

Brioche Bun, Emmental Cheese, Home-Made Relish, Back Bacon, Tomato, Red Onion & Twice Cooked Chips

8oz Welsh Sirloin Steak £25.95

Served with Roasted Cherry Vine Tomatoes, Flat Mushroom & Twice Cooked Chips

Holm House Beer Battered Cod Tail £14.95

Served with Home-Made Chunky Chips, Home-Made Tartare Sauce, Butter Peas & Lemon Wedge

Sea Food Linguine £18.95

King Prawns, Mussels & Squid Served in a Chilli Romesco Sauce

Butternut Squash Ravioli V

Finished with a Sage Beurre Blanc

DESSERT

Lemon & Lime Crème Brulée £8.25

Served with Candied Citrus Zets

Chocolate Tart £8.25

Served with Brecon Honey Ice Cream & Chocolate Soil

Ferrero Roche® Sundae £9.95

Served with Vanilla Ice Cream, Chocolate & Hazelnut Sauce

V denotes Vegetarian, Vg denotes Vegan

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 intolerances please let a member of the team know so we can advise accordingly. Due to all dishes being made fresh to order there may be a short wait during busy periods.