



A La Carte Menu

Holm House Restaurant

Home-Made Bread Served with Balsamic & Olive Oil £5.95

Home-Made Bread Served with Hummus, Olives & Sun-Dried Tomatoes £7.95

TO START

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

MAIN COURSE

Holm House 8oz Beef Burger <i>Brioche Bun, Back Bacon, Emmental Cheese, Tomato, Home-Made Relish, Red Onion & Twice Cooked Chips</i>	£15.95	Holm House Beer Battered Cod Tail <i>Served with Home-Made Chunky Chips, Home-Made Tartare Sauce, Butter Peas & Lemon Wedge</i>	£14.95
Butternut Squash Ravioli V <i>Finished with a Sage Beurre Blanc</i>	£14.95	Wild Mushroom & Tofu Risotto Vg <i>Finished with Soya Milk</i>	£14.95
Pan Fried Fillet of Bream <i>Served with Sautéed Potatoes, Samphire, Olives & Roasted Cherry Vine Tomatoes</i>	£16.95	Sea Food Linguine <i>King Prawns, Mussels & Squid Served in a Chilli Romesco Sauce</i>	£18.95
Chicken & Mushroom Tagliatelle <i>Finished with Creamy Garlic Sauce</i>	£19.95	Pork Tenderloin Wrapped in Parma Ham <i>Served with Pea Puree, Black Pudding, Baby Carrots, Asparagus & Red Wine Jus</i>	£24.95

SIDE DISHES

Sautéed Potatoes V	£4.00	Creamy Garlic Mushrooms V	£4.00
Buttered Green Vegetables V	£5.00	Tomato & Red Onion Salad Vg	£3.00
Twice Cooked Chunky Chips Vg £3.00			

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.

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.



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STEAKS

8oz Welsh Sirloin Steak

*The royal cut beautifully marbled.
Recommended medium-rare*

£26.95

8oz Welsh Rib-Eye Steak

*The most succulent cut and the most flavourful, beautifully marbled which delivers an absolute triumph of a Steak.
Recommended medium*

£27.95

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

Steak Sauces

Blue Cheese
£3.00

Peppercorn
£3.00

Red Wine Jus
£3.00

SET LUNCH

Choose 2 Courses for £23.00 Per Person or 3 Courses for £29.00 Per Person
Available from 12:00pm to 2:30pm, Monday to Saturday

To Start

Chef's Soup of The Day Vg

Served with Home-Made Bread

Creamy Garlic Mushrooms V

Served on Toasted Ciabatta

Curried Chicken & Mango Roulade

*Served with Cajun Mayonnaise
& Garlic Crostini*

To Follow

Pan Fried Fillet of Bream

*Served with Sautéed Potatoes, Samphire,
Olives & Roasted Cherry Vine Tomatoes*

Butternut Squash Ravioli V

Finished with a Sage Beurre Blanc

Chicken & Mushroom Tagliatelle

Finished with Creamy Garlic Sauce

Croque Madam

Ham & Cheese Toasty

*Topped with Nutmeg & Cheese Cream,
Served with Fried Egg & Salad Garnish*

Croque Monsieur

Ham & Cheese Toasty

*Topped with Nutmeg & Cheese Cream,
Served with Salad Garnish*

To Finish

Lemon & Lime Crème Brulée

Served with Candied Citrus Zest

Deconstructed Vanilla Cheesecake

Served with a Trio of Raspberries

Ferrero Roche® Sundae

*Vanilla Ice Cream,
Chocolate & Hazelnut Sauce*

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Dessert Menu

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Chocolate Tart	£8.25
<i>Served with Brecon Honey Ice Cream & Chocolate Soil</i>	
Ferrero Roche ® Sundae	£9.95
<i>Vanilla Ice Cream, Chocolate & Hazelnut Sauce</i>	
Lemon & Lime Crème Brulée	£8.25
<i>Served with Candied Citrus Zest</i>	
Santiago's Cake	£8.25
<i>Served with Berry Compote & Chantilly Cream</i>	
Deconstructed Vanilla Cheesecake	£9.95
<i>Served with a Trio of Raspberries</i>	
Cheese & Port	£14.95
<i>Selection of British & Continental Cheeses Served with Grapes, Celery, Fig Chutney, Cheese Crackers & a Glass of Port</i>	

Tea & Coffee

*Award winning Loose Leaf Tea from Novus
and the Finest Illy Coffee with its distinct Taste & Aroma*

Pot of Loose Leaf Tea	£3.50
<i>Please ask your server for our Tea Flavour Selection</i>	
Americano	£3.25
Café Latte	£4.50
Cafetiere Single/Double	£3.25 / £5.95
Cappuccino	£3.50
Espresso Single/Double	£2.00 / £3.25
Hot Chocolate	£3.95

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