



## 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

<b>Chef's Soup of The Day Vg</b> <i>Served with Home-Made Bread</i>	<b>£8.95</b>	<b>Holm House Classic Prawn Cocktail</b> <i>Marie Rose Sauce &amp; Baby Gem</i> <i>Served with Lime Wedge &amp; Cheese Straw</i>	<b>£9.95</b>
<b>Braised Pork Belly</b> <i>Served with Cauliflower Puree, Black Pudding &amp; Salsa Verde</i>	<b>£11.95</b>	<b>Beetroot Smoked Salmon Gravlax</b> <i>Served with Beetroot &amp; Fennel Salad,</i> <i>Dill Creme Fraiche &amp; Pea Shoots</i>	<b>£10.95</b>
<b>Holm House Creamy Chicken Satay Skewer</b> <i>Served with Asian Salad &amp; Peanut Butter Sauce</i>	<b>£10.95</b>	<b>Deep Fried Brie V</b> <i>Served with Tomato &amp; Chilli Salsa &amp; Garlic Crostini</i>	<b>£8.95</b>
<b>Sea Salt &amp; Cracked Black Pepper Calamari</b> <i>Served with Black Garlic Mayonnaise, Lamb Lettuce &amp; Lemon Wedge</i>	<b>£9.95</b>	<b>Black Onion Seeds Tempura Asparagus Spears Vg</b> <i>Served with Vegan Sweet Chilli Mayonnaise</i>	<b>£9.95</b>

### MAIN COURSE

<b>Holm House Beef Burger</b> <i>Brioche Bun, Back Bacon, Emmental Cheese, Tomato, Home-Made Relish, Red Onion &amp; Twice Cooked Chips</i>	<b>£17.95</b>	<b>Holm House Beer Battered Cod Tail</b> <i>Served with Chunky Chips, Home-Made Tartare Sauce, Buttered Peas &amp; Lemon Wedge</i>	<b>£16.95</b>
<b>8oz Lamb Rump</b> <i>Served on Bed of Mash, Minted Pea Puree, Green Beans &amp; Rosemary Jus</i>	<b>£29.95</b>	<b>Pan Fried Fillet of Hake</b> <i>Served with Pancetta &amp; Red Onion Mash, Watercress Veloute &amp; Tenderstem Broccoli</i>	<b>£22.95</b>
<b>Chicken Ballantine</b> <b>Wrapped in Parma Ham</b> <i>Served with Sauté Potatoes, Carrot Puree, Asparagus Spear &amp; Red Wine Jus</i>	<b>£23.95</b>	<b>King Prawn &amp; Crab Linguine</b> <i>Served in Chilli Lobster Bisque Sauce</i> <i>Finished with Parmesan Cheese</i>	<b>£21.95</b>
<b>Mushroom Tortellini V</b> <i>Served in Wild Mushroom &amp; White Truffle Sauce</i>	<b>£16.95</b>	<b>Plant Based Linguine Vg</b> <i>Served on Bed of Ratatouille,</i> <i>Finished with Vegan Cheese &amp; Pea Shoots</i>	<b>£14.95</b>

### SIDE DISHES

**Beer Battered  
Onion Rings**  
£4.00

**Sauté  
Potatoes**  
£3.00

**Sweet Potato  
Fries**  
£4.00

**Tenderstem Broccoli  
with Toasted Almonds**  
£4.50

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 Rib-Eye Steak

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

£28.95

#### 8oz Welsh Sirloin Steak

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

£27.95

All Steaks are served with Flat Mushroom, Cherry Vine Tomatoes & Twice Cooked Chips

### Steak Sauces

Blue Cheese

£3.50

Peppercorn

£3.50

Salsa Verde

£3.00

Black Garlic Mayonnaise

£3.00

### SET MENU

Choose 2 Courses for £24.00 Per Person or 3 Courses for £29.00 Per Person  
Lunch from Set Menu Available from 12:00pm to 2:30pm, Monday to Saturday

#### To Start

##### Chef's Soup of The Day **Vg**

*Served with Home-Made Bread*

##### Deep Fried Brie **V**

*Served with Tomato & Chilli Salsa & Garlic Crostini*

##### Holm House Creamy Chicken

###### Satay Skewer

*Served with Asian Salad & Peanut Butter Sauce*

#### To Follow

##### Mushroom Tortellini **V**

*Served in Wild Mushroom & White Truffle Sauce*

##### Holm House Beer Battered Cod Tail

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

##### Holm House Beef Burger

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

#### To Finish

##### Vanilla Crème Brulée

*Served with Home-Made Chocolate Chip Shortbread*

##### Passion Fruit Cheesecake

*Finished with Passion Fruit Pearls*

##### Winter Berry Sundae

*Vanilla Ice Cream, Berry Compote & Squirry Cream*

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