



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 V <i>Served with Home-Made Bread</i>	£8.95	Black Bomber Welsh Rarebit V <i>Served with Poached Egg on a Toasted Ciabatta</i>	£9.95
Pork, Black Pudding & Sage Scotch Egg <i>Served with Red Onion & Bacon Jam</i>	£11.95	Creamy Perl Las Garlic Mushrooms V <i>Served a Toasted Sourdough</i>	£9.95
Creamy Chicken Satay <i>Served with Sweet Chilli & Peanut Dip, Red Cabbage & Carrot Slaw</i>	£11.95	Deep Fried Cauliflower & Black Onion Seed Fritters Vg <i>Served with Cranberry Vegan Mayonnaise</i>	£9.95
Sea Salt & Cracked Black Pepper Calamari <i>Served with Spicy Anchovy Mayonnaise</i>	£10.95	Roasted Butternut Squash, Sage & Chestnut Bruschetta Vg <i>Served with Balsamic Syrup & Pea Shoots</i>	£10.95
Pan Fried Scallops <i>Served with Carrot & Ginger Puree, Chorizo Crisp Caper & Apricot Salsa</i>	£13.95	Smoked Salmon <i>Served with Horseradish & Vodka Crème Fraiche, Beetroot & Caviar</i>	£11.95

WELSH STEAKS

8oz Welsh Sirloin Steak
*The royal cut beautifully marbled.
Recommended medium-rare.*

£29.95

8oz Welsh Rib-Eye Steak
*The most succulent cut and the most flavourful,
which delivers an absolute triumph of a steak.
Recommended medium.*

£30.95

*All Steaks are served with Flat Mushroom, Cherry Vine Tomatoes, Twice Cooked Chips
& a Choice of Peppercorn or Creamy Blue Cheese Sauce*

SIDE DISHES

Baby Rainbow Carrots
Served in Honey & Orange Graze
£4.95

Creamed Spinach
£4.95

Buttered Tenderstem Broccoli
Served with Toasted Almonds
£4.95

Deep Fried Halloumi Fries
£4.95

Twice Cooked Chips
£3.50

Loaded Bacon & Cheese Fries
£5.95

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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MAIN COURSE

Holm House Beer Battered Cod Tail <i>Served with Chunky Chips, Buttered Peas, Home-Made Tartar Sauce & Lemon Wedge</i>	£18.95	Holm House Beef Burger <i>Served with Back Bacon, Emmental Cheese, Tomato, Red Onion, Home-Made Relish & Sweet Potato Fries</i>	£18.95
Pan Fried French Trimmed Chicken Breast <i>Served with Creamed Wild Mushroom Tagliatelle</i>	£21.95	Gnocchi Alla Sorentina V <i>Served in Spicy Tomato & Mozzarella Sauce, Finished with Fresh Basil</i>	£18.95
Pan Fried Fillet of Sea Bass <i>Served on a bed of Chive Mash, Pickled Cucumber & Caviar Beurre Blanc</i>	£27.95	Holm House Vegan Burger Vg <i>Served with Vegan Blue Cheese, Tomato, Red Onion, Chive Mayonnaise & Sweet Potato Fries</i>	£16.95
Tandoori Fillet of Cod <i>Served with Curried Prawn Risotto</i>	£24.95	Roast Garlic & Cherry Vine Tomato Linguine V <i>Finished with Parmesan Cheese & Pea Shoots</i>	£17.95

Holm House Set Lunch Menu

Choose 2 Courses for £24.00 Per Person or 3 Courses for £30.00 Per Person
Lunch from Set Menu Available from 12:00pm to 2:30pm, Monday to Saturday

To Start

Chef's Soup of The Day V
Served with Home-Made Bread

**Sea Salt & Cracked Black Pepper
Calamari**
Served with Spicy Anchovy Mayonnaise

**Pork, Black Pudding
& Sage Scotch Egg**
Served with Red Onion & Bacon Jam

To Follow

**Pan Fried French Trimmed Chicken
Breast**
*Served with Creamed Wild Mushroom
Tagliatelle*

Tandoori Fillet of Cod
Served with Curried Prawn Risotto

Gnocchi Alla Sorentina V
*Served in Spicy Tomato & Mozzarella
Sauce, Finished with Fresh Basil*

To Finish

Lemon Meringue Pie
Raspberry Sorbet

Mint Crème Brûlée
*Served with Home-Made Chocolate Chip
Shortbread*

White Chocolate Panna Cotta
*Served with Blackberry Compote
& Almond Tuile*

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