

STARTERS & SHARERS

CHICKEN & CHORIZO SPRING ROLLS Shredded chicken, chorizo & sliced vegetables wrapped in filo pastry, sweet chilli dip, dressed leaves	7.00
SALT & PEPPER CALAMARI Served with harissa dip, dressed leaves	7.00
PORK BELLY Oven roasted barbecue glazed pork belly pieces, dressed leaves, house 'slaw	7.00
HAKE GOUJONS Hake fillet pieces in a cajun spiced tempura batter, served with yellow pepper aioli and dressed leaves	7.00
HALLOUMI FRIES (v) Homemade salsa, dressed leaves	7.00
MUSHROOM ARANCINI (v) Wild mushroom and mozzarella stuffed risotto balls, served with a smoked paprika and pepper sauce	7.00
MESSY CHIPS Proper chips, beef brisket, chef's stock gravy topped with melted cheddar & mozzarella	8.50

SIDES

SKIN ON FRIES (Ve)	4.00
GARLIC CIABATTA (V)	4.50
GARLIC BREAD WITH CHEESE (V)	5.00
GARLIC BREAD WITH STILTON & RED ONION (V)	5.50
HOMEMADE ONION RINGS (V)	4.00

GRILLS & BURGERS

All steaks are 28 day aged & served with proper chips, oven roasted tomato, onion rings, field mushroom & petit pois

We recommend our steaks are best served medium rare but please tell your server your preference

RUMP (8oz) 18.00

HANGER STEAK 18.00
Flash seared hanger cut steak, **served medium rare for taste and flavour**, served with skin on fries with a drizzled peppercorn sauce

GAMMON STEAK 15.00
Chargrilled gammon steak, fried eggs, proper chips, petit pois

SAUCES 3.50
Peppercorn, Stilton, Garlic butter

THE HOLTS BURGER 15.00
Two homemade 4oz beef patties, grilled cheese, streaky bacon, tomato, red onion and crispy lettuce, mustard mayo on a toasted brioche seeded bun, served with skin on fries and dressed leaves

SALT & PEPPER CHICKEN BURGER 15.00
Chicken breast fillet coated in our special blend of spices, chillies, spring onion, fresh coriander served with chipotle mayo in a toasted bun, proper chips, onion ring, dressed side leaves

VEGETARIAN & VEGAN

ORIENTAL BURGER (Ve) 13.50
Vegetables, coriander, chilli, lime leaf & lemon grass, in a sesame, onion & lentil crumb, smashed avocado, toasted bun and with onion ring, proper chips & dressed leaves

CHILLI SIN CARNE (Ve) 13.50
Delicious six bean chilli, fresh basmati rice

GNOCCHI (Ve) 15.00
Served with a mushroom, garlic and parsley vegan creme

VEGAN HOT DOG (Ve) 12.00
Moving mountains vegan hot dog, onions, skin on fries

MAINS

FISH & CHIPS Fresh cod in our beer batter with proper chips, mushy peas, tartar sauce.	14.50
STEAK & ALE PIE Our gourmet individual pie served with proper chips, mushy peas and chef's gravy	14.00
HOLTS FAMOUS CHICKEN KEBAB Succulent chicken breast marinated in our secret spicy sauce, in a warmed naan with cajun spiced fries, spicy aioli and dressed salad	15.00
MONKFISH & KING PRAWN THAI CURRY Served with coriander infused rice	16.00
MEATBALLS ARRABIATA Homemade meatballs in Arrabiata sauce served over rigatoni pasta Vegan meatballs available as an option (Ve)	15.00
PAELLA Pan fried fresh hake fillet, served on a prawn, chorizo and saffron infused paella	16.00
LANCASHIRE CHICKEN French trimmed skin on chicken breast, crushed garlic and parsley new potatoes, vegetable parcel and a creamy leek and stilton sauce,	16.00
GNOCCHI Gnocchi, served with a creamy pea and crispy pancetta sauce, finished with parmesan shavings	15.00
ROASTED PORK BELLY Oven roasted rolled pork belly, served with creamy mashed potato and a pancetta and red wine jus	16.00

SALADS

Crispy salad bowl, mixed leaves, red onion, tomato, cucumber. 10.00
Choose your topping:

Rump steak, ranch dressing

Chicken & bacon , honey and mustard dressing

Halloumi (v) sweet chilli sauce

Salt & pepper calamari and king prawn, sweet chilli sauce

CHILDREN'S SELECTION (UNDER 12s)

Chicken goujons 6.00
Served with proper chips, and beans or peas

Fish & chips 6.00
Smaller version of our fresh beer battered cod, served with garden or mushy peas

Breaded chicken burger, 6.00
Served with proper chips with beans or peas

Beef burger and chips 6.00
Served in a toasted bun with proper chips, with beans or peas

Hot dog in a bun, fries 6.00

Cheese & tomato pasta (V) 6.00

GLUTEN FRIENDLY MENU

Whilst we make every attempt to ensure the dishes below are gluten free, please be aware we operate in a small kitchen and flour is present in the kitchen, and that this is not coeliac certified. Please inform us if you wish to order gluten friendly dishes from the list below, as some dishes from the menu will need to be adapted before serving it to you.

STARTERS & SHARERS

SOUP OF THE DAY (Ve) Please ask for today's selection, gluten free bread	4.50
PORK BELLY Oven roasted barbecue glazed pork belly pieces, dressed leaves, house 'slaw	7.00
HALLOUMI FRIES (v) Homemade salsa, dressed leaves	6.00
MESSY CHIPS Proper chips, beef brisket, chef's stock gravy topped with melted cheddar & mozzarella	7.50
SKIN ON FRIES (Ve)	4.00

FROM THE GRILL

All steaks are 28 day aged & served with proper chips, oven roasted tomato, field mushroom & petit pois

We recommend our steaks are best served medium rare but please tell your server your preference

RUMP (8oz)	18.00
HANGER STEAK Flash seared hanger cut steak, served medium rare for taste and flavour , served with skin on fries with a drizzled peppercorn sauce	18.00
GAMMON STEAK Chargrilled gammon steak, fried eggs, proper chips, petit pois	15.00
STEAK SAUCES Stilton, peppercorn, garlic butter	3.50

BURGERS

THE HOLTS BURGER 15.00

Two homemade beef patties, grilled cheese, streaky bacon, tomato, red onion and crispy lettuce, mustard mayo on a gluten free bun, served with skin on fries and dressed leaves

VEGETARIAN & VEGAN

CHILLI SIN CARNE (Ve) 12.50
Delicious six bean chilli, fresh basmati rice

GNOCCHI (Ve) 15.00
Served with a mushroom, garlic and parsley vegan creme

VEGAN HOT DOG 12.00
Moving mountains vegan hot dog, onions, skin on fries

MAINS

MONKFISH & KING PRAWN THAI CURRY 16.00
Served with coriander infused rice

MEATBALLS ARRABIATA 15.00
Homemade meatballs in arrabiata sauce served over gluten free pasta
Vegan meatballs available as an option (Ve)

PAELLA 16.00
Pan fried fresh hake fillet, served on a prawn, chorizo and saffron infused paella

LANCASHIRE CHICKEN 16.00
French trimmed skin on chicken breast, crushed garlic and parsley new potatoes, vegetable parcel and a creamy leek and stilton sauce,

GNOCCHI 15.00
Gnocchi, served with a creamy pea and crispy pancetta sauce, finished with parmesan shavings

ROASTED PORK BELLY 16.00
Oven roasted rolled pork belly, served with creamy mashed potato and a pancetta and red wine jus