

STARTERS & SHARERS

SOUP OF THE DAY (Ve) 5.00
Please ask for today's selection

HALLOUMI FRIES (v) 7.00
Homemade salsa, dressed leaves

TRIO OF SCALLOPS 9.50
Fresh scallops with pan fried chorizo and black pudding with a garlic butter glaze

BLACK PUDDING FRITTERS 7.00
Crispy coated black pudding slices topped with a bacon, peppercorn and chilli sauce

GARLIC & PARMESAN WINGS 7.50
Fresh crispy chicken wings, glazed in garlic butter
dusted with parmesan and freshly chopped parsley

HAKE GOUJONS 7.00
Hake fillet pieces in tempura batter, served with our yellow pepper aioli dressed leaves

LAMB & CHORIZO HUMMUS 8.50
Pan fried lamb, diced chorizo on warmed hummus, naan slices

MESSY CHIPS 13.00
Proper chips, beef brisket, chef's stock gravy topped with melted cheddar & mozzarella

SIDES

FRIES (Ve) 4.50

GARLIC CIABATTA (V) 5.00

GARLIC BREAD WITH CHEESE (V) 5.50

GARLIC BREAD WITH STILTON & RED ONION (V) 6.00

HOMEMADE ONION RINGS (V) 5.00

SIDE SALAD 5.00

PUB CLASSICS

THE HOLTS BURGER	16.50
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 fries and dressed leaves	
SALT & PEPPER CHICKEN BURGER	16.50
Chicken breast fillet coated in our special blend of spices, chillies, spring onion, fresh coriander served with chipotle mayo in a toasted brioche bun, proper chips, dressed leaves	
HALLOUMI BURGER (V)	15.00
Two chargrilled halloumi patties, tomato, lettuce and tomato chutney on a seeded brioche bun, served with fries and dressed salad	
ORIENTAL BURGER (Ve)	15.00
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 CON CARNE	16.00
Homemade beef chilli served over fresh basmati rice and proper chips	
GNOCCHI (Ve)	15.00
Served with a rich tomato & basil sauce	
FISH & CHIPS	15.50
Fresh cod in our beer batter with proper chips, mushy peas, tartar sauce.	
LIGHT BITE FISH & CHIPS (for over 12s)	12.50
A smaller version of our famous fresh cod and chips, served with mushy peas, tartar sauce and lemon wedge	
STEAK & ALE PIE	15.00
Our gourmet individual pie served with proper chips, mushy peas and chef's gravy	
CHICKEN & HAM PIE	15.00
Our winter favourite pie, served with proper chips, mushy peas and chef's grary	

CHEF'S SIGNATURE DISHES

PAN SEARED SEA BASS Sea bass fillet served with roasted baby potatoes and buttered greens, finished with a creamy cajun infused king prawn sauce	17.00
KING PRAWN ARRABBIATA King prawns in a spicy arrabbiata sauce served over rigatoni pasta	17.00
CHICKEN AL FERRETO Chicken escalope in panko crumb, seared over rigatoni pasta with our parmesan, spinach and garlic cream sauce	17.00
BRAISED BEEF CHEEK Slow braised beef cheek in a rich, warming sauce served on garlic & parsley mash with winter vegetables	19.50

FROM THE GRILL

RIBEYE STEAK DIANE 10oz ribeye with a luscious mushroom Diane sauce served with peas, chargrilled tomato and proper chips	23.00
RUMP STEAK 12oz rump, chargrilled to perfection and served with proper chips, tomato, onion rings and pettt pois	20.00
STEAK SAUCES Peppercorn, bacon & chilli, Diane, Garlic butter	3.75

CHILDREN'S SELECTION (UNDER 12s)

Chicken goujons Served with proper chips, and beans or peas	7.00
Fish & chips Smaller version of our fresh beer battered cod, proper chips served with garden or mushy peas	7.00
Breaded chicken burger, Served with proper chips with beans or peas	7.00
Beef burger and chips	7.00
Hot dog in a bun, proper chips	7.00
Cheese & tomato pasta (V) (GF pasta available on request)	6.50

DESSERTS

We change our dessert offering daily, one of the team will guide you through what's on the menu today

HOT DRINKS

We have a range of teas, hot chocolate, coffees, syrup infusions and liqueur coffees, just ask one of the team and they will be able to help you select your favourite!

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, fries and chips are cooked in fryers where gluten may be present and that this menu 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	5.00
HALLOUMI FRIES (v) Homemade salsa, dressed leaves	7.00
LAMB & CHORIZO HUMMUS Pan fried lamb, diced chorizo on warmed hummus, gluten free bread	8.50
TRIO OF SCALLOPS Fresh scallops with pan fried chorizo with a garlic butter glaze	9.50
MESSY CHIPS Proper chips, beef brisket, chef's stock gravy topped with melted cheddar & mozzarella	13.00
FRIES (Ve)	4.50
SIDE SALAD	5.00

MAINS

THE HOLTS BURGER	16.00
Two homemade beef patties, grilled cheese, streaky bacon, tomato, red onion and crispy lettuce, mustard mayo on a gluten free bun, served with fries and dressed leaves	
HALLOUMI BURGER (V)	15.00
Two chargrilled halloumi patties, tomato, lettuce and tomato chutney on a gluten free bun, served with fries and dressed salad	
ORIENTAL BURGER (Ve)	15.00
Vegetables, coriander, chilli, lime leaf & lemon grass, in a sesame, onion & lentil crumb, smashed avocado, gluten free bun with proper chips & dressed leaves	
CHILLI CON CARNE	16.00
Homemade beef chilli served over fresh basmati rice and proper chips	
GNOCCHI (Ve)	15.00
Served with a rich tomato & basil sauce	
PAN SEARED SEA BASS	17.00
Sea bass fillet served with roasted baby potatoes and buttered greens, finished with a creamy cajun infused king prawn sauce	
RIBEYE STEAK DIANE	20.00
10oz ribeye with a luscious mushroom Diane sauce served with peas, chargrilled tomato and proper chips	
BRAISED BEEF CHEEK	18.00
Slow braised beef cheek, served on garlic & parsley mash with winter vegetables	
RUMP STEAK	20.00
12oz rump, chargrilled to perfection and served with proper chips, tomato, onion rings and petit pois	
STEAK SAUCES	3.75
Peppercorn, bacon & chilli, Diane, Garlic butter	