

STARTERS & SHARERS

SOUP OF THE DAY (Ve) Please ask for today's selection	5.50
HALLOUMI FRIES (v) Homemade salsa, dressed leaves	7.00
PRAWNS King prawns, tossed in chilli, garlic and fresh lime, served with toasted focaccia	7.50
SPAM FRITTERS Lightly battered fried spam fritters served with classic brown sauce for dipping Pure comfort food...	7.00
GARLIC & PARMESAN WINGS Fresh crispy chicken wings, glazed in garlic butter and dusted with parmesan and freshly chopped parsley	7.50
PULLED PORK & VEGETABLE SPRING ROLLS Slow roasted pulled pork combined with sliced vegetables, wrapped in filo pastry, served with a sweet and sour dip	7.00
MESSY CHIPS Proper chips, piled high with slow roasted beef brisket, chef's stock gravy topped with melted cheddar & mozzarella, big enough to share!	12.00

SIDES

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)	4.50
SIDE SALAD	5.00

PUB CLASSICS

THE FAMOUS HOLTS BURGER	16.00
Two homemade organic beef patties, grilled cheese, streaky bacon, tomato, red onion and crispy lettuce, mustard mayo on a seeded brioche bun served with fries and dressed leaves	
SALT & PEPPER CHICKEN BURGER	16.00
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, onion ring, dressed leaves	
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	
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	
FISH & CHIPS	15.50
Fresh cod in our beer batter with proper chips, mushy peas, tartar sauce.	
LIGHT BITE FISH & CHIPS (for over 12s)	12.00
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 chunky steak and ale pie served with proper chips, mushy peas and chef's gravy	
ROAST CHICKEN & HAM PIE	15.00
Slow roast & shredded chicken, baked ham, ginger, nutmeg, lemon juice & zest, tarragon, parsley, fennel & poppy seeds, served with proper chips, mushy peas and chef's gravy	

CHEF'S SIGNATURE DISHES

SWEET POTATO MASSAMAN CURRY (Ve, GF) Sticky jasmine rice, sweet potatoes, green beans, spring onion, coriander and red chillies	15.00
FETA STUFFED CHICKEN Chicken breast stuffed with whipped feta and spinach, served on a bed of creamy chive mashed potatoes, with buttered greens. Finished with a pesto creme sauce	16.00
SLOW ROSTED LAMB SHANK Fresh lamb shank, slowly oven braised, served on creamy mash with tenderstem broccoli, chantenay carrots and chef's gravy	18.00
SEA BASS & PRAWNS Pan fried sea bass fillet, garlic king prawns served over chilli & lime infused angel hair pasta	17.50
CHICKEN AL FERRETTO Chicken escalope wrapped in Parma ham and panko breadcrumbs, shallow fried and served on Maccheroni al Ferretto pasta with parmesan, spinach and garlic cream sauce	17.00
STIR FRY BEEF & LAMB Salt & pepper seasoned beef and lamb, pan fried with spring onions, beansprouts and mixed peppers, served over steamed basmati rice	16.50
CHILLI CON CARNE Homemade beef chilli served over fresh basmati rice and proper chips	14.50

FROM THE GRILL

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

STRIPLOIN A whopping 12oz New York cut 28 day aged sirloin, served with proper chips, field mushroom, cherry vine tomatoes & petit pois	24.00
RIBEYE STEAK Our 10oz 28 day aged, beautifully marbled ribeye steak, chargrilled to perfection, served with proper chips, field mushroom, cherry vine tomatoes & petit pois	24.00
STEAK SAUCES Stilton, peppercorn, garlic butter	3.75

CHILDREN'S SELECTION (UNDER 12s)

Chicken goujons Served with proper chips, and beans or peas	6.50
Fish & chips Smaller version of our fresh beer battered cod, proper chips served with garden or mushy peas	6.50
Breaded chicken burger, Served with proper chips with beans or peas	6.50
Beef burger and chips Served in a toasted bun with proper chips, with beans or peas	6.50
Hot dog in a bun, proper chips	6.00
Cheese & tomato pasta (V) (GF pasta available on request)	6.00

DESSERTS

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

HOT DRINKS

We have a great 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.

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SOUP OF THE DAY (Ve) Please ask for today's selection, gluten free bread	5.00
HALLOUMI FRIES (v) Homemade salsa, dressed leaves	6.00
PRAWNS King prawns, tossed in chilli, garlic and fresh lime, served with toasted focaccia	7.00
GARLIC & PARMESAN WINGS Fresh crispy chicken wings, glazed in garlic butter and dusted with parmesan and freshly chopped parsley	7.00
MESSY CHIPS Proper chips, piled high with slow roasted beef brisket, chef's stock gravy topped with melted cheddar & mozzarella, big enough to share!	12.00
FRIES (Ve)	4.00

FROM THE GRILL

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

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RIBEYE STEAK Our 10oz 28 day aged, beautifully marbled ribeye steak, chargrilled to perfection, served with proper chips, field mushroom, cherry vine tomatoes & petit pois	24.00

MAINS

THE FAMOUS HOLTS BURGER	15.00
Two homemade organic beef patties, grilled cheese, streaky bacon, tomato, red onion and crispy lettuce, mustard mayo on gluten free bun served with fries and dressed leaves	
FETA STUFFED CHICKEN	16.00
Chicken breast stuffed with whipped feta and spinach, served on a bed of creamy chive mashed potatoes, with buttered greens. Finished with a pesto creme sauce	
SLOW ROSTED LAMB SHANK	18.00
Fresh lamb shank, slowly oven braised, served on creamy mash with tenderstem broccoli, chantenay carrots and chef's gravy	
ORIENTAL BURGER (Ve)	15.00
Vegetables, coriander, chilli, lime leaf & lemon grass, in a sesame, onion & lentil crumb, smashed avocado, gluten free toasted bun and with onion ring, proper chips & dressed leaves	
HALLOUMI BURGER (V)	15.00
Two chargrilled halloumi patties, tomato, lettuce and tomato chutney on a toasted gluten free bun, served with fries and dressed salad	
SWEET POTATO MASSAMAN CURRY (Ve, GF)	15.00
Sticky jasmine rice, sweet potatoes, green beans, spring onion, coriander and red chillies	
SEA BASS & PRAWNS	17.00
Pan fried sea bass fillet, garlic king prawns served over chilli & lime infused gluten free pasta	
STIR FRY BEEF & LAMB	16.00
Salt & pepper seasoned beef and lamb, pan fried with spring onions, beansprouts and mixed peppers, served over steamed basmati rice	
CHILLI CON CARNE	14.50
Homemade beef chilli served over fresh basmati rice and proper chips	