

STARTERS & SHARERS

SOUP OF THE DAY (Ve) Please ask for today's selection	5.00
HALLOUMI FRIES (v) Homemade salsa, dressed leaves	7.00
BEEF BRISKET HASH Slow cooked beef brisket, sautéed with potato, onion and fresh herbs, topped with poached egg	7.00
STIR FRIED LAMB Sliced lamb rump, marinated in fresh garlic, sesame seeds and our home grown rosemary, pan fried with stir fry vegetables	7.00
JAMAICAN PATTIES Caribbean spices infused minced beef pastries served with a citrus, coconut and sour cream dip	6.00
CAPRESE GARLIC BREAD Roasted cherry tomatoes, homemade pesto, mozzarella pearls on toasted ciabatta, finished with a rich balsamic glaze	7.00
BREADED MUSHROOMS (V) Panko breaded mushrooms with vegan garlic mayo dip	6.00
THAI PRAWNS King prawns, tossed in garlic and served with warmed piadina bread and lime wedges (sauce contains traces of nuts)	7.00
MESSY CHIPS Proper chips, beef brisket, chef's stock gravy topped with melted cheddar & mozzarella	8.50

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)	4.00
SIDE SALAD	5.00

PUB CLASSICS

RUMP STEAK (8oz) Our 28 day aged steaks are best served medium rare but please tell your server your preference Served with proper chips, roasted tomato, onion rings, field mushroom & petit pois	19.00
SAUCES Peppercorn, Stilton, Garlic butter	3.50
THE HOLTS BURGER 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	15.00
SALT & PEPPER CHICKEN BURGER 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	15.00
ORIENTAL BURGER (Ve) 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	14.00
CHILLI CON CARNE Homemade beef chilli served over fresh basmati rice and proper chips	14.50
CHILLI SIN CARNE (Ve) Delicious six bean chilli, fresh basmati rice	13.50
GNOCCHI (Ve) Served with a mushroom, garlic and parsley vegan creme	15.00
FISH & CHIPS Fresh cod in our beer batter with proper chips, mushy peas, tartar sauce.	14.50
LIGHT BITE FISH & CHIPS (for over 12s) A smaller version of our famous fresh cod and chips, served with mushy peas, tartar sauce and lemon wedge	9.00
STEAK & ALE PIE Our gourmet individual pie served with proper chips, mushy peas and chef's gravy	14.00
HALLOUMI BURGER (V) Two chargrilled halloumi patties, tomato, lettuce and tomato chutney on a seeded brioche bun, served with fries and dressed salad	14.00

CHEF'S SIGNATURE DISHES

ORIENTAL SALMON Pan fried salmon fillet topped with toasted sesame seeds, served over egg noodles and a soy, chilli and honey infused vegetable stir fry	15.00
RIBEYE STEAK A whopping 12oz 28 day aged, beautifully marbled ribeye steak, chargrilled to perfection, served with parmesan & rosemary fries, cherry vine tomatoes, watercress and a gorgonzola cream sauce	23.00
MUSHROOM AND PANCETTA CHICKEN Pan fried chicken supreme, served on a paprika rosti and roasted vegetables finished with a wild mushroom and pancetta sauce	15.00
COCK & BULL Strips of chicken breast and rump steak in our creamy peppercorn sauce served half chips and half rice	17.00
PRAWN KATSU CURRY Flavoursome prawn curry, with pan fried chorizo, served over smoked paprika fries with a kicking shrimp and chilli mayo,	15.00
LOBSTER TAIL Chilli & garlic King prawns tossed in delicate angel hair pasta, topped with a fresh, shell on, lobster tail	22.00
LAMB RUMP Slow roasted lamb presented on wilted pak choi and chantenay carrots with roasted garlic potatoes finish with a rosemary & garlic jus	16.00
BRAISED BEEF CHEEK Slow braised beef cheek, served on garlic & parsley mash with wrapped vegetables	16.00
CHICKEN & CHORIZO ARRIABATA Chicken breast, diced chorizo in a spicy arriabata sauce served over angel hair pasta	15.00
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

CHILDREN'S SELECTION (UNDER 12s)

Chicken goujons Served with proper chips, and beans or peas	6.00
Fish & chips Smaller version of our fresh beer battered cod, proper chips served with garden or mushy peas	6.00
Breaded chicken burger, Served with proper chips with beans or peas	6.00
Beef burger and chips Served in a toasted bun with proper chips, with beans or peas	6.00
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 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	6.00
MESSY CHIPS Proper chips, beef brisket, chef's stock gravy topped with melted cheddar & mozzarella	8.50
STIR FRIED LAMB Sliced lamb rump, marinated in fresh garlic, sesame seeds and our home grown rosemary, pan fried with stir fry vegetables	7.00
BEEF BRISKET HASH Slow cooked beef brisket, sautéed with potato, onion and fresh herbs, topped with poached egg	7.00
FRIES (Ve)	4.00

FROM THE GRILL

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

RUMP (8oz) Served with proper chips, oven roasted tomato, field mushroom & petit pois	18.00
RIBEYE STEAK A whopping 12oz 28 day aged, beautifully marbled ribeye steak, chargrilled to perfection, served with parmesan & rosemary fries, cherry vine tomatoes, watercress and a gorgonzola cream sauce	23.00
STEAK SAUCES Stilton, peppercorn, garlic butter	3.50
THE HOLTS BURGER 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	15.00

MAINS

MUSHROOM AND PANCETTA CHICKEN	15.00
Pan fried chicken supreme, served on a paprika rosti and roasted vegetables finished with a wild mushroom and pancetta sauce	
LAMB RUMP	16.00
Slow roasted lamb served on wilted pak choi and chantenay carrots, finished with a rosemary and garlic jus	
BRAISED BEEF CHEEK	16.00
Slow braised beef cheek, served on garlic & parsley mash with wrapped vegetables	
GNOCCHI (Ve)	15.00
Gluten free gnocchi, served with a mushroom, garlic and parsley vegan creme	
CHICKEN & CHORIZO ARRIABATA	15.00
Chicken breast, diced chorizo in a spicy arriabata sauce served over gluten free pasta	
CHILLI CON CARNE	14.50
Homemade beef chilli served over fresh basmati rice and proper chips	
CHILLI SIN CARNE (Ve)	13.50
Delicious six bean chilli, fresh basmati rice	