



THE HOLT

Pub, Restaurant & Smokehouse

Starters

Crisp soft poached egg, home smoked salmon, samphire, herb butter

Char grilled pigeon breast, red cabbage, artichoke, labneh

*Smoked, roasted & pickled carrot, chicory, beetroot, dukka (Vg)**

Today's soup, bread and butter

Main Courses

Venison haunch, artichoke, wild mushrooms, pomme dauphines, winter veg, red wine jus

Grilled fillet of fish, swede gratin, braised fennel, caper and fennel butter

Roast turkey, chestnut puree, sausage and bacon, winter veg, roast potatoes, cranberry, gravy

Roasted squash, sage risotto, gouda, crisp pumpkin seeds (VG on request)

Puddings

Treacle tart, clotted cream, toffee popcorn

*Dark chocolate mousse, honeycomb, pistachio * (VG on request)*

*Cheese selection, biscuits, chutney **

3 X course menu 40 p/h

2 X course menu 34 p/h

The venison and cheese will have a 3 pound supplement.

** Contains nuts (Vg) = Vegan*

If you do have any special dietary requirements, allergies or intolerances please ask to see our allergens listing.