



THE HOLT

Pub, Restaurant & Smokehouse

Starters

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

Honey & soy glazed pork belly, sesame & ginger slaw, spring onion veloute

Goats cheese mousse, smoked & pickled beetroots, sweet potato, pine nuts (VG on request)

Today's soup, bread and butter

Main Courses

Char-grilled Exmoor venison, confit onions, crisp smoked beef fat, jus, new potatoes or chips

Poached fillet of fish, lime & coriander butter, lemongrass, pak choi, pickled chilli, ginger

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

Sweet potato & spinach curry, vegetable pakoras, mint yoghurt, coriander rice (VG on request)

Puddings

*Dark chocolate & hazelnut torte, tonka bean ice cream, honeycomb * (VG on request)*

Tarte tatin raisin caramel, vanilla ice cream

*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.