



THE HOLT

Pub, Restaurant & Smokehouse

Winter 2025/26

Starters

<i>Sharing platter - Lamb curry, pakoras, mint yoghurt, squash, mushroom & pickled chillies, bread & balsamic (for two)</i>	20
<i>Goats cheese mousse, smoked & pickled beetroots, sweet potato pine nuts (Vg on request)</i>	15
<i>Honey & soy glazed pork belly, sesame & ginger slaw, spring onion veloute *</i>	15
<i>Todays soup , Holt bread & butter</i>	10
<i>Steamed west country Mussels, leeks, garlic butter, white wine, bread (chips or bread with main)</i>	16/25

Main Courses

<i>Char-grilled Exmoor venison, confit onions , crisp smoked beef fat, jus, new pots or chips</i>	26
<i>Poached fillet of fish, lime & coriander butter, lemongrass, pak choi, pickled chilli, ginger</i>	25
<i>Char-grilled chicken breast, leek potato cake, crisp garlic & sage ballotine, jus</i>	24
<i>Sweet potato & spinach curry, vegetable pakoras, mint yoghurt, coriander rice</i>	23
<i>VG on request or with -grilled fillet of fish - 28</i>	
<i>Fish and chips , pickled salad , mayonnaise, lemon</i>	19

Puddings

<i>Dark chocolate & hazelnut torte, tonka bean ice cream, honeycomb *</i>	11
<i>Poached pear, salted almond granola, cherry & red wine sorbet, preserved plum*</i>	11
<i>Tarte tatin raisin caramel , vanilla ice cream</i>	11
<i>Cheese selection, biscuits, preserved plum *</i>	13

Side dishes

<i>Fresh vegetables</i>	5
<i>Holt Chips</i>	5
<i>Crispy potatoes</i>	5
<i>New potatoes</i>	5
<i>Bread and balsamic</i>	5
<i>Mayonnaise</i>	0.50

If you have any special dietary requirements, allergies or intolerances
please talk to a member of staff. * Contains nuts (VG) = Vegan