



# THE HOLT

Pub, Restaurant & Smokehouse

Winter 2025/26

## Starters

<i>Sharing platter - Lamb curry, pakoras, mint yoghurt, squash, mushroom &amp; pickled chillies, bread &amp; balsamic (for two)</i>	20
<i>Goats cheese mousse, smoked &amp; pickled beetroots, sweet potato pine nuts (Vg on request)</i>	15
<i>Honey &amp; soy glazed pork belly, sesame &amp; ginger slaw, spring onion veloute *</i>	15
<i>Todays soup , Holt bread &amp; 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 &amp; coriander butter, lemongrass, pak choi, pickled chilli, ginger</i>	25
<i>Char-grilled chicken breast, leek potato cake, crisp garlic &amp; sage ballotine, jus</i>	24
<i>Sweet potato &amp; spinach curry, vegetable pakoras, mint yoghurt, coriander rice</i>	23
<i>VG on request or with -grilled fillet of fish -</i>	28
<i>Fish and chips , pickled salad , mayonnaise, lemon</i>	19

## Puddings

<i>Dark chocolate &amp; hazelnut torte, tonka bean ice cream, honeycomb *</i>	11
<i>Poached pear, salted almond granola, cherry &amp; 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