

STARTERS

LAMB KOFTAS	8.00
Handmade minced lamb and spiced koftas, served with a tzatziki dip and feta topped salad	
SPICY CHEESE BALLS	7.00
Cheese and chilli ball encased in a light tempura batter served with a spicy salsa dip	
TEMPURA KING PRAWNS	7.50
Served with a sweet chilli dip and dressed salad	
TOMATO & HALLOUMI BRUCHETTA	8.00
Classic bruschettas taken to the next level: smoky barbecued halloumi and sweet vine tomatoes, tossed in extra virgin olive oil, fresh basil, served on toasted ciabatta slices	
CAULIFLOWER WINGS (Ve)	7.00
Tempura battered curried cauliflower florets served with a vegan sriracha mayo	
SALT & PEPPER CALAMARI	8.00
Lightly battered squid rings, served with a buffalo sauce and dressed salad	
SPRING ROLLS	7.00
Pork mince and Thai seasoned stir fried vegetables in filo pastry rolls served with sweet chilli dip	

SALADS

Large fresh salad bowl topped with your choice of the following options:	
Pan fried salmon	14.00
5oz rump steak	14.00
Chicken caesar	14.00
Greek salad (v)	13.00

SHARERS

MESSY CHIPS	14.00
Proper chips, piled high with slow roasted beef brisket, chef's stock gravy topped with melted cheddar & mozzarella, big enough to share!	
KATSU CHICKEN DIRTY FRIES	16.00
Panko breaded chicken pieces, served over fries with our special katsu sauce and melted mozzarella	
SALT & PEPPER BEEF DIRTY FRIES	16.00
Crispy chilli beef strips served over fries, topped with jalapeños,, hot & spicy vindaloo sauce and grilled cheese	

IT'S ALL ABOUT THE BURGERS THIS SUMMER

THE FAMOUS HOLTS BURGER 16.50
Two homemade organic beef patties, grilled cheese, streaky bacon, tomato, red onion and crispy lettuce, mustard mayo on a seeded brioche bun served with fries and dressed leaves

SALT & PEPPER CHICKEN BURGER 16.50
Chicken breast fillet coated in our special blend of spices, chillies, spring onion, fresh coriander served with chipotle mayo in a toasted brioche bun, proper chips, onion rings, dressed leaves

SURF & TURF BURGER 18.00
Our classic home made locally reared beef patties, spicy cheese melt, harissa mayo, in our seeded brioche bun, topped with King prawns in light tempura batter Served with cajun fries and dressed leaves

HOLTS LAMB BURGER 17.00
Our locally sourced lamb, hand formed into patties, topped with crumbled feta, tzatziki salsa in a pretzel bun. Served with seasoned fries and dressed leaves

ORIENTAL BURGER (V) 15.00
Vegetables, coriander, chilli, lime leaf & lemon grass, in a sesame, onion & lentil crumb, smashed avocado, toasted brioche bun and with onion rings, proper chips & dressed leaves

HALLOUMI BURGER (V) 15.00
Two chargrilled halloumi patties, tomato, lettuce and tomato chutney on a seeded brioche bun, served with fries and dressed salad

FROM THE CHARGRILL

WEXFORD STEAK 22.00
Our 10 oz, 28 day aged rump steak, smothered in stilton, onions and mushrooms Proper chips, petit pois, field mushroom and onion ring

THE FLAT IRON 20.00
This is a classic in the making
10oz tender flat iron steak, served very thin and flash grilled to medium rare for perfect flavour, drizzled with garlic butter and served over salt & pepper fries

PUB CLASSICS & CHEF'S SIGNATURE DISHES

FISH & CHIPS Fresh cod in our beer batter with proper chips, mushy peas, tartar sauce.	15.50
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	12.50
STEAK & ALE PIE Our gourmet individual chunky steak and ale pie served with proper chips, mushy peas and chef's gravy	15.50
LOUISIANA CHICKEN Pan fried chicken breast in a sun dried tomato and cajun spiced sauce, served with wilted pak choi and spice infused basmati rice	18.00
KING PRAWN SPAGHETTI King prawns, tossed in chilli, garlic and fresh coriander, served over spaghetti	17.50
COD TACOS Fresh cod goujons in deliciously light tempura batter in soft flat breads. with homemade salsa, rocket lettuce, and drizzled with sriracha mayo Served with fries and dressed side salad	16.00
ORIENTAL SALMON Pan fried salmon fillet, served over sticky rice, flash fried vegetables and a sweet chilli & soy glaze	17.50
GARLIC & CHILLI CHICKEN KEBAB Marinated chicken breast pieces with red cabbage, red onion, rocket leaf and spicy aioli sauce Served in a warmed naan, with cajun fries and dressed salad	17.00
CLASSIC CARBONARA Made true to the classic Italian recipe, beaten egg yolk, parmesan cheese and bacon lardons tossed in spaghetti topped with more parmesan and fresh black pepper	16.00
ASPARAGUS, PEA & LEMON SPAGHETTI (Ve) Tender asparagus, garden peas, lemon and olive oil, tossed in spaghetti	15.00

SIDES

FRIES OR PROPER CHIPS (Ve)	4.00
GARLIC CIABATTA (V)	5.00
GARLIC BREAD WITH CHEESE (V)	5.50
GARLIC BREAD WITH STILTON & RED ONION (V)	6.00
HOMEMADE ONION RINGS (V)	5.00
SIDE SALAD	5.00

CHILDREN'S SELECTION (UNDER 12s)

Chicken goujons Served with proper chips, and beans or peas	7.00
Fish & chips Smaller version of our fresh beer battered cod, proper chips served with garden or mushy peas	7.00
Breaded chicken burger, Served with proper chips with beans or peas	7.00
Beef burger and chips Served in a toasted bun with proper chips, with beans or peas	7.00
Hot dog in a bun, proper chips	6.50
Cheese & tomato pasta (V) (GF pasta available on request)	6.50

DESSERTS

We change our dessert offering daily, one of the team will guide you through what's available today

HOT DRINKS

We have a great 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

LAMB KOFTAS	8.00
Handmade minced lamb and spiced koftas, served with a tzatziki dip and dressed salad	
TOMATO & HALLOUMI BRUCHETTA	8.00
Classic bruschettas taken to the next level: smoky barbecued halloumi and sweet vine tomatoes, tossed in extra virgin olive oil, fresh basil, served on toasted gluten free bread	
CRISPY CHILLI BEEF	8.00
Crispy pan fried strips of prime, salt & pepper marinated, rump steak served with a sweet chilli drizzle and watercress	

SALADS

Large fresh salad bowl topped with your choice of the following options:	
Pan fried salmon	14.00
5oz rump steak	14.00
Chicken caesar	14.00
Greek salad (v)	13.00

SIDES & SHARERS

MESSY CHIPS	12.00
Proper chips, piled high with slow roasted beef brisket, chef's stock gravy topped with melted cheddar & mozzarella, big enough to share!	
SALT & PEPPER BEEF DIRTY FRIES	16.00
Crispy chilli beef strips served over fries, topped with jalapenos, hot & spicy vindaloo sauce and grilled cheese	
FRIES OR PROPER CHIPS (Ve)	4.00

IT'S ALL ABOUT THE GLUTEN FREE BURGERS & BUNS THIS SUMMER

THE FAMOUS HOLTS BURGER	16.50
Two homemade organic 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	
HOLTS LAMB BURGER	17.00
Our locally sourced lamb, hand formed into patties, topped with crumbled feta, tzatziki salsa in a gluten free bun. Served with seasoned fries and dressed leaves	
ORIENTAL BURGER (V)	15.00
Vegetables, coriander, chilli, lime leaf & lemon grass, in a sesame, onion & lentil crumb, smashed avocado, toasted gluten free bun and with onion rings, proper chips & dressed leaves	
HALLOUMI BURGER (V)	15.00
Two chargrilled halloumi patties, tomato, lettuce and tomato chutney on a gluten free bun, served with fries and dressed salad	

FROM THE CHARGRILL

WEXFORD STEAK	22.00
Our 10 oz, 28 day aged rump steak, smothered in stilton, onions and mushrooms Proper chips, petit pois, field mushroom	
THE FLAT IRON	20.00
This is a classic in the making 10oz flat iron steak, served very thin and flash grilled to medium rare for perfect flavour, drizzled with garlic butter and served over salt & pepper fries	

PUB CLASSICS & CHEF'S SIGNATURE DISHES

LOUISIANA CHICKEN	18.00
Pan fried chicken breast in a sun dried tomato and cajun spiced sauce, served with wilted pak choi and spice infused basmati rice	
ORIENTAL SALMON	17.50
Pan fried salmon fillet, served over sticky rice, flash fried vegetables and a sweet chilli & soy glaze	
GARLIC & CHILLI CHICKEN KEBAB	17.00
Marinated chicken breast pieces with red cabbage, red onion, rocket leaf and spicy aioli sauce Served in a warmed gluten free flatbread with cajun fries and dressed salad	