STARTERS & SHARERS	
SOUP OF THE DAY (Ve) Please ask for today's selection	5.00
HALLOUMI FRIES (v) Homemade salsa, dressed leaves	7.00
TRIO OF SCALLOPS Fresh scallops with pan fried chorizo and black pudding with a garlic butter glaze	9.50
BLACK PUDDING FRITTERS Crispy coated black pudding slices topped with a bacon, peppercorn and chilli sauce	7.00
GARLIC & PARMESAN WINGS Fresh crispy chicken wings, glazed in garlic butter dusted with parmesan and freshly chopped parsley	7.50
HAKE GOUJONS Hake fillet pieces in tempura batter, served with our yellow pepper aioli dressed leaves	7.00
LAMB & CHORIZO HUMMUS Pan fried lamb, diced chorizo on warmed hummus, naan slices	8.50
MESSY CHIPS Proper chips, beef brisket, chef's stock gravy topped with melted cheddar & mozzarella	13.00 a
SIDES	
FRIES (Ve)	4.50
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

PUB CLASSICS

THE HOLTS BURGER 16.50 Two homemade 4oz beef patties, grilled cheese, streaky bacon, tomato, red onion and crispy lettuce, mustard mayo on a toasted brioche seeded 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, 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 **ORIENTAL BURGER (Ve)** 16.00 Vegetables, coriander, chilli, lime leaf & lemon grass, in a sesame, onion & lentil crumb, smashed avocado, toasted bun with onion ring, proper chips & dressed leaves CHILLI CON CARNE 15.00 Homemade beef chilli served over fresh basmati rice and proper chips **GNOCCHI (Ve)** 15.00 Served with a rich tomato & basil sauce **FISH & CHIPS** 15.50 Fresh cod in our beer batter with proper chips, mushy peas, tartar sauce. LIGHT BITE FISH & CHIPS (for over 12s) 12.50 A smaller version of our famous fresh cod and chips, served with mushy peas, tartar sauce and lemon wedge **STEAK & ALE PIE** 15.00 Our gourmet individual pie served with proper chips, mushy peas and chef's gravy

CHICKEN & HAM PIE 15.00

Our winter favourite pie, served with proper chips, mushy peas and chef's gravy

CHEF'S SIGNATURE DISHES

PAN SEARED SALMON Salmon fillet served with roasted baby potatoes and buttered greens, finished with a creamy cajun infused king prawn sauce	17.00
KING PRAWN ARRABBIATA King prawns in a spicy arrabbiata sauce served over rigatoni pasta	17.00
CHICKEN AL FERRETO Chicken escalope in panko crumb, seared over rigatoni pasta with our parmesan, spinach and garlic cream sauce	17.00
LAMB SHANK Slow braised lamb shank in a rich, warming sauce served on garlic & parsley mash with winter vegetables	19.50
FROM THE GRILL	

RIBEYE STEAK DIANE 10oz ribeye with a luscious mushroom Diane sauce served with peas, chargrilled tomato and proper chips	23.00
RUMP STEAK 12oz rump, chargrilled to perfection and served with proper chips, tomato, onion rings and pettt pois	20.00
STEAK SAUCES Peppercorn, bacon & chilli, Diane, Garlic butter	3.75

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	7.00
Hot dog in a bun, proper chips	7.00
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 on the menu today

HOT DRINKS

We have a 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 <u>not</u> 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 & SHARERS

SOUP OF THE DAY (Ve) Please ask for today's selection, gluten free bread	5.00
HALLOUMI FRIES (v) Homemade salsa, dressed leaves	7.00
LAMB & CHORIZO HUMMUS Pan fried lamb, diced chorizo on warmed hummus, gluten free bread	8.50
TRIO OF SCALLOPS Fresh scallops with pan fried chorizo with a garlic butter glaze	9.50
MESSY CHIPS Proper chips, beef brisket, chef's stock gravy topped with melted cheddar & m	13.00 nozzarella
FRIES (Ve)	4.50
SIDE SALAD	5.00

MAINS

THE HOLTS BURGER Two homemade 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	16.00
HALLOUMI BURGER (V) Two chargrilled halloumi patties, tomato, lettuce and tomato chutney on a gluten free bun, served with fries and dressed salad	15.00
ORIENTAL BURGER (Ve) Vegetables, coriander, chilli, lime leaf & lemon grass, in a sesame, onion & lentil crumb, smashed avocado, gluten free bun with proper chips & dressed leaves	15.00
CHILLI CON CARNE Homemade beef chilli served over fresh basmati rice and proper chips	16.00
GNOCCHI (Ve) Served with a rich tomato & basil sauce	15.00
PAN SEARED SALMON Salmon fillet served with roasted baby potatoes and buttered greens, finished with a creamy cajun infused king prawn sauce	17.00
RIBEYE STEAK DIANE 10oz ribeye with a luscious mushroom Diane sauce served with peas, chargrilled tomato and proper chips	23.00
LAMB SHANK Slow braised lamb shank served on garlic & parsley mash with winter vegetables	19.50
RUMP STEAK 12oz rump, chargrilled to perfection and served with proper chips, tomato, onion rings and petit pois	20.00
STEAK SAUCES Peppercorn, bacon & chilli, Diane, Garlic butter	3.75