

## SAMPLE MONDAY - SATURDAY MENU

### SMALL PLATES

Leek, lentil, potato & broccoli soup w/ toasted sourdough, cream & chives (VG available. GF w/o toast)	7.00
Organic quinoa, beetroot, pomegranate, avocado, pea shoots, sundried tomatoes, green beans, carrot & almonds (VG.GF)	7.75
Smoked peppered mackerel, new potato, dill, red onion & parsley salad (GF)	9.00
Chicken liver, cognac & thyme pate, cornichons, chutney & toasted sourdough	9.50
Nachos w/ melted cheddar, sour cream, salsa, guacamole & jalapeños	12.50
Pitta, mixed olives & olive oil	7.25

### LARGE PLATES

The Holly Tree British beef, cheese, bacon & gherkin burger in a brioche bun w/ fries	14.75
Line caught beer battered haddock, chunky chips, mushy peas, tartar sauce & lemon wedge	15.00
Cumberland sausages w/ whole grain mustard mash, braised red cabbage & onion jus	13.75
Soy garlic & cajun marinated chicken supreme w/ a potato, leek & roast vegetable bake, tenderstem broccoli & porcini mushroom sauce	16.50
Bell pepper stuffed with pearl barley, pickled beetroot, spring onion, sweet potato & squash salad, topped with halloumi & tomato sauce, mixed leaves (VG available)	14.25
Spiced chickpea, beetroot, sweet potato, bell pepper, quinoa & coriander burger w/ jalapeno cheese, guacamole & fries	14.25

### KIDS MEALS

Fish & chips / Sausage & mash or chips / Stuffed bell pepper (VG) 7.50

### SNACKS

Fries	4.75
Chips	5.25
Padron Peppers	7.25
Battered artichokes w/ red pepper aioli	7.25
Sage, caramelised onion & apple sausage rolls w/ HP sauce	8.00
Fried whitebait w/ tartar & lemon	7.50

### SWEETS

Salted caramel chocolate brownie & clotted cream (GF)	7.50
Sticky date & toffee pudding w/ cream	7.50
Maple banana & cinnamon cake w/ berry compote (VG)	7.50

## SAMPLE SUNDAY MENU

### SMALL PLATES

Leek, lentil, potato & broccoli soup w/ toasted sourdough, cream & chives (VG available. GF w/o toast)	7.00
Organic quinoa, beetroot, pomegranate, avocado, pea shoots, sundried tomatoes, green beans, carrot & almonds (VG.GF)	7.75
Smoked peppered mackerel, horseradish, & dill pate, toast, cornichons	9.00
Grilled Chorizo, feta, tenderstem broccoli, sundried tomato, cornichon, pea shoot & pesto salad	9.50
Stilton, walnut, caramelised red onion spinach & potato frittata & aioli	9.50
Pitta, mixed olives & olive oil	7.25

### ROASTS

Celtic Pride topside of beef & horseradish cream	18.50
West Devon lamb shoulder & mint sauce	17.75
Great Garnett's pork belly & Bramley apple sauce	17.25
Suffolk quarter chicken & bread sauce	17.25
Walnut & seasonal vegetable nut roast, porcini jus & cranberry sauce (VG available)	16.50

### KIDS ROASTS ½ size & ½ price

All served with roast potatoes, honey mustard carrots, green beans, braised red cabbage, curly kale, Yorkie & gravy.

### SWEETS

Salted caramel chocolate brownie w/ clotted cream (GF)	7.50
Sticky date & toffee pudding w/ cream	7.50
Bramley apple & mixed berry crumble w/ custard	7.50
Vegan maple syrup & pecan cake w/ berry compote (VG)	7.50