

THE HOLLY TREE

The Holly Tree Kitchen SUNDAY MENU

SMALL PLATES

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| Feta, pickled beetroot, shallots, cherry tomatoes, cucumber & mixed leaves (GF) | 7.95 |
| Great Garnetts ham hock, green peppercorn & parsley terrine w/ toast and piccalilli | 8.50 |
| Organic quinoa, pickled beetroot, cherry tomato, roasted vegetable, avocado & pea shoot salad (VG/GF) | 7.50 |
| Sustainably sourced peppered smoked mackerel w/ new potato, dill, shallot, caper & parsley salad (GF) | 7.50 |
| Pitta, mixed olives & olive oil | 6.25 |

ROASTS

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| Celtic Pride topside of beef & horseradish cream | 17.00 |
| West Devon lamb shoulder & mint sauce | 16.25 |
| Great Garnetts pork belly & bramley apple sauce | 15.50 |
| Suffolk quarter chicken & bread sauce | 15.50 |
| Walnut & seasonal vegetable nut roast, porcini jus & cranberry sauce (VG available) | 14.00 |

KIDS ROASTS 1/2 size & 1/2 price

All served with roast potatoes, honey mustard carrots & parsnips, green beans, braised red cabbage, Yorkshire pudding & gravy

CHEESE

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| Wookey hole cave aged cheddar, websters stilton, isigny ste mere, grapes, crackers & piccalilli | 12.00 |
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SWEETS

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| Sticky date pudding, toffee sauce & cream | 7.00 |
| Salted caramel & chocolate brownie, clotted cream (GF) | 7.00 |
| Vegan banana & chocolate cake, berry compote (VG) | 7.00 |
| Bramley apple & mixed berry crumble, custard | 7.00 |

FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF SERVING STAFF