The Holly Tree Kitchen

KITCHEN HOURS Mon–Weds 6-10 Thu–Fri 12-3/6-10 Sat 12-9 Sun 12-7

SMALL PLATES

Braised leeks, sweet potato & broccoli soup, toasted sourdough, cream & chives (GF & VG Available) 8.00

Organic quinoa, pomegranate seeds, beetroot, sun blushed tomatoes, bell pepper, asparagus, mixed seeds, flaked almonds, pea shoots (GF.VG) 9.00

Goats cheese, sunblushed tomato, walnut, spinach, roast vegetable frittata with mixed leaves and pesto 12.00

Sustainably sourced mackerel, barley, beetroot, pomegranate, fine beans and spring onion 11.00

Duck liver, thyme, cognac & green peppercorn pate, toasted sourdough, caramelised red onion chutney & cornichons 12.50

Pitta, mixed olives & red pepper houmous 9.00

LARGE PLATES

The Holly Tree British beef, cheese, bacon & gherkin burger in a brioche bun with fries 17.50

Line caught beer battered haddock fillet, chunky chips, mushy peas, tartar & lemon 18.00

Lightly spiced black beans & seasonal vegetable stew w/ organic quinoa, crème fraiche & coriander 16.00

Sundried tomato, roasted vegetable & grilled courgette & garden pea risotto w/ pea shoots, parmesan & pesto (GF. VG Available) 16.00

Suffolk chicken, leek & chestnut mushroom pie, chips & onion jus 18.00

Cumberland sausages, wholegrain mustard mash, red cabbage & jus 16.00

KIDS MEALS 10.00 each

Fish, chips & mushy peas / Chicken burger & fries / Sausage & mash, gravy & red cabbage / Sausage & chips / Veg or vegan risotto

SNACKS

Chips 6.50 Fries 5.50 Padron peppers 8.00

Yellowfin sole goujons, tartare, lemon & leaves 10.00

Southern fried chicken goujons, maple BBQ sauce, slaw & leaves 10.00

SWEETS

Salted caramel chocolate brownie w/ clotted cream (GF) 8.00

Sticky date pudding, toffee sauce, double cream 8.00

Banana & cinnamon cake w/ berry compote (VG) 8.00

FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF SERVING STAFF

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SMALL PLATES

Braised leek, sweet potato & broccoli soup, toasted sourdough, cream & chives (GF & VG Available) 8.00

Organic quinoa, pomegranate seeds, beetroot, sun blushed tomatoes, bell pepper, asparagus, mixed seeds, flaked almonds, pea shoots (GF.VG) 9.00

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Sustainably sourced mackerel, barley, beetroot, pomegranate, fine beans and spring onion 11.00

Duck liver, thyme, cognac & green peppercorn pate, toasted sourdough, caramelised red onion chutney & cornichons 12.50

Pitta, mixed olives & red pepper houmous (VG) 9.00

ROASTS

Celtic pride topside of beef & horseradish cream 21.00

West devon braised lamb shank & mint sauce 25.00

Great Garnetts pork belly & bramley apple sauce 19.50

Suffolk quarter chicken & bread sauce 19.50

Walnut & seasonal vegetable nut roast, porcini jus & berry sauce (VG available) 19.00

Sage & onion stuffing 1.00

Honey & mustard mini sausages 7.25

KIDS ROASTS - £11

All roasts served with roast potatoes, greens, honey mustard carrots, green beans, Yorkshire & gravy.

SWEETS

Triple chocolate cake w/ custard 8.00

Salted caramel chocolate brownie w/ clotted cream (GF) 8.00

Banana & cinnamon cake w/ berry compote (VG) 8.00

Bramley apple & berry crumble w/ custard 8.00

Sticky date & toffee pudding w/ cream 8.00

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