

THE HOLLY BUSH

Bar Snacks

<i>Charcuterie for 1: Hampshire Coppa, truffle salami & Lonza, chorizo, olives, pickles, focaccia, olive bread & extra virgin olive oil</i>	£8.00
<i>Charcuterie for 2: Hampshire Coppa, truffle salami & Lonza, chorizo, olives, pickles, focaccia, olive bread & extra virgin olive oil</i>	£15.00
<i>Pork, tarragon & mustard Scotch duck egg, HP sauce</i>	£5.00
<i>Pork scratchings</i>	£2.50
<i>Soft shell crab burger, citrus aioli</i>	£4.50
<i>Selection of bread, Maldon salt, balsamic vinegar, extra virgin olive oil (v)</i>	£2.50
<i>Mixed pickles (vg)</i>	£1.00
<i>Spiced olives (vg)</i>	£2.50
<i>Mixed olives (vg)</i>	£2.50
<i>Fuller's London Pride pickled eggs</i>	£1.00
<i>Truffle popcorn (vg)</i>	£3.00
<i>Spicy peanuts (v)</i>	£2.50
<i>Beef jerky</i>	£1.50

Starters

<i>English pea soup, broad bean, mint & white truffle salad (v)</i>	£7.50
<i>Burrata, fresh peas, mint, pistachio & grilled Golden Pride sourdough</i>	£9.00
<i>Crispy courgette flower, heritage tomatoes, goat's curd, basil (v)</i>	£8.50
<i>Crispy chilli squid, aioli, coriander, lime & spring onion</i>	£7.00
<i>Gambas al ajillo</i>	£8.50
<i>Chicken liver & port parfait, Piccalilli, Golden Pride sourdough</i>	£7.50

Mains

<i>Fuller's Frontier battered fish & chips, mushy peas, tartare sauce, lemon</i>	£14.00
<i>Wild mushroom & black truffle lasagne, girolles & trompete mushrooms, mushroom foam (v)</i>	£14.00
<i>Line caught mussels to share, herb & samphire broth, Golden Pride sourdough</i>	£20.00
<i>Line caught mussels to share, herb & samphire broth, Golden Pride sourdough</i>	£12.00
<i>Lemon sole, wild garlic & herb beurre noisette, clams & cockles</i>	£22.00
<i>Shallot & tomato galette, asparagus & salsa verde (v)</i>	£14.00
<i>Chargrilled vegetable & pine nut salad, spelt, sherry vinegar & herb oil (vg)</i>	£12.00

Roasts - Served with Roast potatoes, Yorkshire pudding, buttered kale, honey roast parsnips & carrots, butternut squash puree, cauliflower cheese, red

<i>Roast sirloin of Owton's dry-aged beef</i>	£19.50
<i>Roast 1/2 Norfolk chicken 2 ways</i>	£18.50
<i>Roast leg of South Coast lamb</i>	£18.50
<i>Cornish Orchards braised South Coast pork belly</i>	£17.50
<i>Butternut squash & feta Wellington (v)</i>	£16.00
<i>Roast sirloin of Owton's dry-aged beef to share</i>	£40.00
<i>Roast Norfolk chicken to share</i>	£35.00

Sides

<i>Heritage tomatoes, olive oil, balsamic (vg)</i>	£3.00
<i>Jersey Royals, tarragon mayonnaise (v)</i>	£3.00

<i>Triple cooked chips, watercress aioli (v)</i>	£3.00
<i>Mixed leaves & herbs, lemon dressing (vg)</i>	£2.50
<i>Long stem broccoli, smoked almonds (v)</i>	£4.00
<i>Add on fries (v)</i>	£3.50

Puddings - Ice cream £2.5 per scoop

<i>Chocolate fondant, 100s & 1000s, bitter chocolate crumble</i>	£9.00
<i>Valrhona chocolate mousse, chocolate crumble, caramelised white chocolate</i>	£7.50
<i>Petit fours, hazelnut nougatine, macaroon, vanilla fudge, Black Cab & dark chocolate truffle, vanilla marshmallow</i>	£7.00
<i>Cheeseboard: Stinking Bishop, Snowdonia Black Bomber, Organic Cotswold Brie, grapes, quince, apple chutney, crispbread, music bread, oil & vinegar</i>	£13.00
<i>Peach & gooseberry cheesecake, burnt meringue, lemon balm</i>	£7.50
<i>Eton Mess</i>	£7.50
<i>1 scoop chocolate sorbet, soil & toasted nibs</i>	£2.50
<i>1 scoop banana ice cream, pistachio & banana chip crumb</i>	£2.50
<i>1 scoop strawberry ice cream, macerated strawberries, burnt meringue</i>	£2.50
<i>1 scoop ginger beer & apricot sorbet, lemon & lime granita</i>	£2.50
<i>1 scoop vanilla ice cream, honeycomb & salted caramel</i>	£2.50
<i>1 scoop Charantais melon sorbet, watermelon granita, lemon balm</i>	£2.50

If you require information regarding the presence of allergens in any of our food and drink, please ask, we will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination.

ALL PRICES INCLUSIVE OF VAT. SERVICE NOT INCLUDED.