

# HOLLIN HOUSE HOTEL

## À LA CARTE MENU

All of the prices on the À LA CARTE menu are supplement prices to be added to the fixed price menu.

### MAIN COURSE

HOLLIN HOUSE BURGER (GFA)	£3.50
Beef patty, Bacon & cheddar cheese, tomato, dill pickle, house relish & fries	
FULL ENGLISH BURGER (GFA)	£3.50
Beef patty, hash brown, fried egg & cheddar cheese, tomato, dill pickle, house relish & fries.	
VEGAN BURGER (GFA)	£4.00
Sweet potato fries, crisp leaves, beef tomato, red onion, dill pickle & house relish	
BONE IN PORK CHOP (GF)	£4.50
Glazed in honey, spiced sweet potato mash, glazed carrots, cafe au lait sauce	
8OZ FILLET STEAK (GF)	£14.50
Pan fried garlic & thyme butter, flat mushroom, vine tomatoes & skin on fries	
SEABASSS (GF)	£3.50
Cajun mash, pak choi, chilli & ginger	

### DESSERT

BRITISH CHEESE BOARD	£5.00
Served with crackers, fig chutney & grapes	
CHOCOLATE FUDGE CAKE	£2.50
Served with vanilla ice cream	
CREME BRULEE	£3.50
Served with shortbread biscuit	

### APPETIZERS

Artisan Bread, Hummus & Dips (V)	£4.00
Mixed Olives (V) (GF) (VF)	£3.50
Cherry Tomato Focaccia, Balsamic (V) (VF)	£4.50

### STARTERS/SNACKS

CHICKEN WINGS (GF)	£6.50   £2.50
salt & pepper chicken wings, fresh chilli	
BABY BACK RIBS (GF)	£7.50   £2.50
Braised Ribs in a sticky bourbon glaze	
WHITE BAIT	£6.50   £2.50
Deep fried, served with lemon & tartare	
ROAST HALLOUMI (V)	£5.50   £2.50
Roasted halloumi & red pepper skewer	
PORK BELLY BITES (GF)	£5.50   £2.50
Roasted in Chinese seasoning with sesame	

### SIDES & SAUCES

Skin on Fries	£3.00
Creamed mash potato	£3.50
House Salad	£3.00
Buttered green vegetables	£3.50
Peppercorn sauce	£3.00
Wild mushroom sauce	£3.00
Blue cheese sauce	£3.00

## FIXED PRICE MENU

MAIN COURSE ONLY £11.95. TWO COURSES £15.95. THREE COURSES £19.95

### STARTERS

SOUP OF THE DAY (V) (VF) (GFA)	
served with crusty bread roll	
HOMEMADE CHICKEN LIVER PARFAIT	
Fig & date chutney, croutons	
WILD MUSHROOMS	
Served on toasted brioche, with truffle oil	

### MAIN COURSE

ROAST CHICKEN SUPREME (GF)	
Garlic & thyme fondant potato, smoked red pepper puree, confit red onion, cherry tomato & basil oil	
SAUSAGE & MASH	
Cumberland ring sausages with caramelized onion, creamed mash & house gravy	
AUBERGINE BOAT (V) (GF) (VF)	
Filled with garlic tahini puree, sauteed vegetables, sweet potato mash, rocket & basil oil	

### DESSERTS

PROFITEROLES	
Chocolate & Toasted almonds	
STICKY TOFFEE PUDDING	
Served warm with toffee sauce	
CHEESECAKE	
Winter Berries	

(V) Vegetarian (GF) Gluten Free (GFA) Gluten Free Available (VF) Vegan (DF) Dairy Free.

Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut & gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering. All prices include VAT..