

## APPETISERS

Cherry tomato gazpacho (v)	£2.50
Artisan bread, hummus, dips (v)	£4.00
Mixed olives (v) (gf) (vg)	£4.00

## TO START

Beef carpaccio (gf) (df)	£7.95
Parsnip crisps, radish slices, pickled baby beets, onions	£3 supplement for inclusive diners
Seared scallops (gf) (df)	£9.95
Pancetta crisp, sriracha pearls	£4 supplement for inclusive diners
Wild mushrooms (gf) (vg)	£6.50
Brioche, rocket	
Black pudding & apple bon bons	£6.50
Celeriac purée	£2 supplement for inclusive diners
Chicken liver parfait	£6.50
fig & apple chutney, ciabatta croutes	
Salt & chilli halloumi (gf) (v)	£6.50
Roast peppers, mixed leaves	£2 supplement for inclusive diners
Chef's soup of the day (df) (gfa) (v) (vga)	£5.75
crusty bread roll	

## TO COMPLETE

Trio of British cheeses (gfa)	£9.00
Crackers, fig chutney, grapes	£5 supplement for inclusive diners
Chocolate fondant	£7.95
Orange and mint crumb, pistachio ice cream	£4 supplement for inclusive diners
<i>Please allow up to 20 minutes for this dessert – it's worth the wait!</i>	
Porn Star Martini cheesecake	£7.50
Prosecco jelly, vodka & lime purée, passion fruit	£3 supplement for inclusive diners
Blood orange parfait (gf) (contains nuts)	£7.00
Orange gel, chocolate shard	£2 supplement for inclusive diners
White chocolate & cherry tart	£6.00
Chantilly cream	
Sticky toffee pudding (gfa)	£6.00
Butterscotch, ice cream	
Selection of exotic sorbets or vegan ice cream (gf) (df) (vg)	£6.00

## THE MAIN EVENT

Sirloin steak (gf) 8oz sirloin, grilled flat mushroom, tomato, hand cut chips, creamy peppercorn sauce	£25.50 £9.50 supplement for inclusive diners
Pan fried sea bass (gf) (df) Tempura mussels, red pepper purée, new potato chump	£15.95 £4 supplement for inclusive diners
Red onion & goats' cheese tart (v) Wilted spinach, new potatoes	£12.95
Cider braised pork belly Chive creamed potato, buttered greens Apple & cider jus, crackling	£14.95 £3 supplement for inclusive diners
Confit duck leg (gf) (df) White bean & chorizo cassoulet	£14.95 £3 supplement for inclusive diners
Chicken (gf) (df) Butternut squash purée, parmentier potatoes peppernade	£14.95
Cajun salmon salad (gf) (df) Salmon fillet, house salad, Cajun dressing	£14.95 £3 supplement for inclusive diners
Stuffed aubergine (vg) (gf) (contains nuts) Hand cut chips, tomato & chilli sauce	£14.95 £2 supplement for inclusive diners
Cumberland sausage (dfa) Cumberland ring, chive creamed potato, tempura onion rings, house gravy	£12.95

## A BIT ON THE SIDE

Tempura onion rings	£4.00
Chive creamed mashed potato	£3.50
House salad	£3.00
Buttered green vegetables	£3.50
Hand cut chips	£4.00

### SIMPLY SUMPTUOUS SUNDAYS

Enjoy 3 courses and half a bottle of wine every Sunday in the relaxed surroundings of The Restaurant at Hollin House

Just £14.50 per person