

The Holly Tree Kitchen

KITCHEN HOURS

Mon - Thurs: 12-3pm & 5-9.30pm Fri: 12-3pm & 5-10pm Sat: 12-4 & 5-10pm

SMALL PLATES

Goat's cheese, caramelised red onion, toasted walnuts, courgette & chestnut mushroom tart w/ mixed leaves & pesto	8.00
Puy lentil, quinoa, roast squash, pomegranate, sundried tomato, avocado, kale & mixed leaves salad w/ basil oil (VG)	7.50
Sustainably sourced Peppered smoked mackerel w/ a new potato, dill, shallot, caper & parsley salad (GF)	7.50
Great Garnetts ham hock, green peppercorn & parsley terrine w/ toast and piccalilli	8.50
Pitta, mixed olives & olive oil	6.25

LARGE PLATES

Line caught Frontier beer battered haddock fillet, chunky chips, mushy peas, tartar sauce & lemon	13.50
The Holly Tree British beef, bacon, cheese & gherkin burger in a brioche bun, served with fries	13.50
Peanut, coriander & soy marinated free range Suffolk chicken supreme w/ grilled spring veg, green bean, feta & sweet potato salad & pesto	14.00
Organic quinoa, chickpea, roast sweet potato & bell pepper burger in a brioche bun w/ guacamole salsa, sweet chutney & fries	13.50
Maple glazed Great Garnetts grilled pork chop, roast smoked paprika jersey royals, remoulade & mixed leaves	14.00
Oven baked sweet potato topped w/ tabbouleh salad, fried halloumi, tomato sauce, mixed leaves & pesto (VG AV)	13.50

SNACKS

Padron Peppers 5.75	Fries 3.50	Chunky Chips 4.00
Sausage rolls 5.75		

CHEESE

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

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

FOR ALLERGEN ADVICE PLEASE ASK A MEMBER OF SERVING STAFF

The Holly Tree Kitchen

SUNDAY MENU

KITCHEN HOURS 12-4pm 5-8pm

SMALL PLATES

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

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 ½ size & ½ price

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

CHEESE

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

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

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