

HOLDSWORTH HOUSE

HOTEL & RESTAURANT

STARTERS

(V) Soup of the day £8.00
served with a warm bread roll

Pressing of ham hock, guinea fowl,
mustard and apple £11.00
compressed rhubarb, tonka bean mayonnaise, sourdough
Riesling Pioneer Road (bin 20) 125ml £7.50/175ml £10.30

(Ve) Salt baked celeriac £9.50
chestnut mushroom, nori, roasted hazelnut,
truffle, chilli and garlic oil
Marlborough Sauvignon Blanc (bin 17) 125ml £9.00/175ml £12.50



Torched mackerel fillet £11.00
spiced mackerel tartare, grape chutney, almond,
onion seed poppadom, parsley mayonnaise

Sous vide rabbit loin £12.50
rabbit bolognese, heritage carrot,
Jerusalem artichoke purée, dill oil
Rioja Tinto Palacio de Otono (bin 40) 125ml £7.00/175ml £9.80

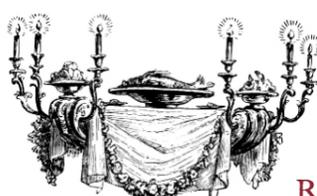
Seared king scallops £13.50
Parma ham, braised chicory, hazelnut,
blood orange, pickled shallot, sea herbs

MAINS

Yorkshire salt-aged yow loin £33.50
lamb fat potato, lamb suet pudding,
crushed peas, mint jus
Fleurie Montangeron (bin 37) 125ml £9.00/175ml £12.50

Pan-roasted halibut fillet £28.00
shellfish mousseline, confit potato,
braised fennel, sea herbs,
pickled chilli, clam chowder
Chablis Louis Moreau (bin 26) 125ml £10.00/175ml £13.80

(V) Leek cannelloni filled with goats cheese,
walnut and honey £21.00
beetroot fondant, caramelised red onion, basil
Sancerre Ducroux (bin 23) 125ml £9.50/175ml £13.00



Whole herb and lemon roasted poussin £26.00
chicken skin rosti, crispy chicken and chorizo,
leek, wild mushroom velouté
Malbec Estate Las Haroldos (bin 53) 125ml £7.50/175ml £10.30

(Ve) Curried sweet potato, spinach
and red pepper spring roll £20.50
chilli and spring onion quinoa, pak choi,
sapphire and fennel bhaji
Riesling Pioneer Road (bin 20) 125ml £7.50/175ml £10.30

Confit salmon fillet £25.00
seafood bon bon, sweet and sour cabbage,
heritage tomato, coriander and lime oil
Marlborough Sauvignon Blanc (bin 17) 125ml £9.00/175ml £12.50
or Pinot noir Old Coach Road (bin 38) 125ml £9.00/175ml £12.50

STEAKS:

8-Ounce fillet £33.00

8-Ounce ribeye £27.00

8-Ounce sirloin £24.00

8-Ounce rump £21.00

We use beef with a rich marbled meat;
the fat quotient of meat is a vital element of its flavour.
All our steaks are hung to dry age for 45 days
to give unbeatable flavour and succulence.

FROM THE GRILL



SAUCES £3.50

Peppercorn; Blue cheese;
Smoked garlic and thyme



SIDES £3.50

Skinny fries; Triple cooked chips;
Green salad; Panache of seasonal vegetables;
Creamed potatoes; Sautéed sprouting broccoli

DESSERTS

£8.50

Dark chocolate ganache
hazelnut feuilletine, banana, milk ice cream
Red Muscadet Nuy Winery (bin 62) 50ml £6.00

Vanilla panna cotta
rhubarb, pain de piece, blood orange granita

Holdsworth House cheeseboard £4.00 supplement
homemade chutney, celery, grapes, cheese biscuits
Niepoort LBV Port (bin 65) 50ml £7.00



Apple tarte tatin
ras el hanout, maple and pecan nut ice cream

Lemon and marmalade gin polenta cake
confit lemon, ginger, pistachio, vanilla mascarpone

Passion fruit and white chocolate marquise
coconut and passion fruit tuille,
champagne and raspberry sorbet
Muscat de Frontignan Château de la Peyrade (bin 63) 50ml £5.50

(Ve) Vegan (V) Vegetarian

May 22. Some menu items contain allergens and there is a risk that traces may be in any other food served here. We understand the dangers to those with severe allergies so have recorded which menu items contain any of the 14 UK Government-listed allergens as an ingredient. Please speak to a team member who can provide you with this information and may be able to help you make an alternative choice. All prices are inclusive of VAT but exclusive of service charge. An optional service charge of 10% will be added to parties of 6 or more.