

GARDEN MENU

SERVED DAILY 12PM - 5:30PM



HOLDSWORTH HOUSE

HOTEL & RESTAURANT

SNACKS & SIDES

- In-house marinated Gordal olives £5
- Homemade bread and butters £5.50
- House smoked mixed nuts £5
- Roasted red pepper hummus, pine nuts, homemade bread £6
- Pulled ham hock, crispy shallot, cheese custard £7
- Crispy lamb belly, flatbread £7.50
- Cured fish of the day, seasonal garnish £8.50
- Soup of the day £10.50
- Isle of Wight tomatoes, tomato consomme, mixed herb, pickled celery, avocado, garden cress £12.95
- Crumpet, taramasalata, dill £8.50
- Dill and ricotta croquettes, mixed herb mayonnaise £7
- Tenderstem broccoli, parsley, flaked almonds £6.95
- Beef fat chips, homemade ketchup £6.95
- Truffle and parmesan fries £6.95

SHARING PLATTERS FOR TWO

- Holdsworth House cheeseboard, homemade chutney, pickled grapes, fruit paste, truffled honey £18.50
- Mixed cured meat platter, pickles, bread £19.50

LARGER PLATES

Sandwiches served on white, brown or ciabatta bread with fries and side salad

- Beef brisket, sweet mustard, sauerkraut, cheese £15 | Roasted red pepper, hummus, avocado, rocket £14
- Fish finger, tomato, gem lettuce, chunky tartare sauce £15 | Smoked salmon, avocado, cream cheese £14
- Honey roasted Yorkshire ham, mustard mayonnaise £14 | Chicken, bacon, gem, tomato, garlic mayo £16
- Cucumber, cream cheese £13 | Cheese, chutney, tomato £13

- Holdsworth House 8oz beef & bone marrow burger £25
- bacon jam, smoked Cheddar, shredded gem, pickles, skinny fries

- Vegan burger £17
- vegan mayonnaise, shredded gem, tomatoes, skinny fries

- Saltaire Blonde Ale battered haddock fillet £24.50
- triple cooked chips, crushed peas, chunky tartare sauce

- 60 Day Himalayan Salt-aged 8-oz sirloin steak £39.50
- served simply with a beer-braised onion

SWEET TREATS

- Cake of the day £7
- Fruit platter £7
- Chocolate brownie, vanilla ice cream £9
- Selection of ice cream and sorbets £9
- Cream Tea £17