

The Holly Tree

Starters & Small Plates

Smoked mackerel and crème fraiche pate, home pickled cucumber and melba toast £7.00

Prawn and Crayfish cocktail with brown bread & butter £7.00 (GFA)

Soup of the Day served with rustic bread £6.00 (GFA)

*Chicken liver and bacon pate with orange and sage butter, toasted baguette and apple chutney
£6.50 (GFA)*

Deep fried goats cheese, sun blush tomato and pin nut salad, balsamic glaze £6.00

Salmon and chorizo fish cakes, with a heritage tomato salad and pesto dressing £7.00

Sharing Plates

Olives & Crusty bread with extra virgin olive oil, hummus & balsamic £7.00 (v) (GFA)

Honey and toasted crushed nuts Camembert and chutney, & artisan breads £12.00 (v)(GFA)

Beef Chilli Nachos with salsa, jalapenos, sour cream, guacamole £13.00 (GF)

Vegetarian Chilli Nachos with salsa, jalapenos, sour cream, guacamole £13.00 (GF)(V)

Mixed Seafood platter served with crusty bread £19.00 (GFA)

King prawns, crayfish, whitebait, anchovies, smoked salmon, shell on prawns

Holly Tree Favourites

*6 Hour cooked pork belly with creamy mash, apple and cider gravy and seasonal vegetables £12
(GF)*

*Honey glazed duck, slow cooked duck with peas, pearl onions, pancetta, baby gem and served with
its own liquor £15.00*

*Honey and mustard glazed ham, eggs, peas & chunky chips and Tracklements sweet mustard
ketchup*

£12.50(GF)

*Chicken supreme, stuffed with smoked applewood cheese and wrapped with parma hamn roasted
garlic mash, tender steam, white wine and tarragon sauce £13.00*

*Holly tree Homemade steak burger served in a brioche bun, beef steak tomato, red onion, bacon
and cheddar topped with our homemade burger sauce and fries £12.95*

*Beef stroganoff with tender beef strips, wild mushroom and smoke paprika sauce,
crème fraiche and wild rice £13.50 (GF)*

*Holly Tree falafel Burger, oven roasted field mushroom, roasted peppers and baby gem served in a
brioche bun with guacamole and skinny fries £12 (v) (GF) Vegan*

*Shallot tarte tatin, topped with golden cross goats cheese, new potatoes and crunchy salad with a
balsamic glaze £12 (Vegan without the Goats cheese)*

*Hollytree House salad, rustic mixed salad with pomegranate, olives, croutons, new potatoes and
finished with a honey and mustard dressing and topped with any of the below*

Dressed crab £14.00, Crispy Duck £12.00, Lemon & thyme roasted chicken £13.00, Crispy Halloumi £12.00

Fresh Fish

Pan fried 5 spice Sea bass fillet with julienne of vegetables, new potatoes and an Asian fish sauce £14.50

Harveys battered Cod, chunky chips, peas and tartare sauce £13.00

Home made breaded scampi, skinny fries, dressed salad and tartare sauce £12.50

From The Grill

8oz Rump £16 8oz Ribeye £22 16oz Rump £25 7oz Filet steak £26

*All the above served with a sautéed mushrooms, grilled tomato, pea, chunky chips and onion rings
Peppercorn sauce £2 Stilton Butter £2 Wild Mushroom and whiskey sauce £2.50*

Homemade Desserts

Sticky Toffee Pudding with toffee sauce & vanilla ice cream £6 (GF)

Crumble of the day with either cream, custard or ice cream £6 (GF)

Chocolate Pot, chocolate mousse with homemade honeycombe, mini marshmallows, vanilla shortbread £6

Tropical fruit Pavlova topped with pineapple, kiwi, pomegranate and passion fruit with a wild berry ice cream macaron £6.00

Raspberry and lemon parfait with fresh berries and raspberry coulis £6.00 (GF)

Cheese and biscuits with chutney, celery and grapes. Chamer cheddar, Sussex Blue and Walker Brie £7.50

We also have a selection of our own homemade ice creams & local premium ice creams..

Salted caramel, hazelnut, cherry, cinnamon, lemon meringue, white chocolate ripple, bourbon vanilla, strawberry and cream and chocolate sorbets – raspberry, apple and basil and mango

Hot Beverages

Americano £2.20

Latte £2.40

Cappuccino £2.40

Espresso £2.20

Fruit tea £2.20
Pot of tea £2.20
Hot chocolate £2.40

Liquor coffees – Irish, Brandy, Baileys, Amaretto, Tia Maria £5.00

All served with home made fudge

For allergen advice, please ask a member of staff. We will do our best to accommodate any special requirements where possible, please be aware our dishes are cooked fresh to order and are produced in a kitchen where nuts are used.

