



# THE HOLLIES RESTAURANT



## Food & Wine Menu

## APPETIZERS



Soup of the Day served with Crusty Sourdough	£6.95
Red Velvet King Prawns in a Beetroot Crumb, accompanied with a Smoked Garlic Mayonnaise	£7.50
Chicken Liver Pâté accompanied with Red Onion Marmalade & Toasted Sourdough.	£7.50
Mussels in a White Wine Garlic & Herb Cream Sauce with a Cheese & Breadcrumbs topping	£8.50
Creamy Garlic Mushrooms in a Parmesan Choux Bun	£7.50
Anti Pasti: Cured Meats & Salami's accompanied with a Greek Salad & Crusty Sourdough	£8.50
Slow Cooked BBQ Half Baby Back Ribs with Salad Garnish	£6.95
Somerset Brie Wedges in a Seasoned Crumb with a Date & Fig Chutney	£7.50

## Friendly Staff

## ENTRÉE



Roasted Pork Belly & Crispy Crackling with a Mushroom & Tarragon Sauce, served with Dauphinoise Potatoes & Seasonal Vegetables	£15.95
Pan Roasted Rump of Lamb served with Dauphinoise Potatoes & Mediterranean Vegetables and a Basil Pesto Sauce	£17.95
Sticky Marinated Duck Breast served over Stir Fry Noodles & Chinese Vegetables. Finished with a Black Bean Sauce	£16.95
Wild Mushroom Risotto with Grated Parmesan. Served with a Tomato & Red Onion Salad	£12.95
Optional extras for the Risotto: Chargrilled Chicken Breast	£3.00
Chicken Breast wrapped in Parma Ham stuffed with Spinach & Red Pesto. Served with Creamy Mashed Potatoes, Seasonal Vegetables & a Carbonara Sauce	£15.95
Three Cheese Tart with Pear & Rosemary served with a Chive Beurre Blanc, Buttered New Potatoes & Seasonal Vegetables	£13.95

## THE GRILL

All Steaks are served with Thyme Roasted Tomato, Beer Battered Onion Rings, Flat Mushroom & Chunky Chips -  
A Mixed Salad can be ordered if preferred

Fillet Steak 7oz - 28 day aged. Tender and lean with a delicate flavour	£24.95
Ribeye Steak 10oz - 28 day aged. Succulent and intensely flavoursome	£21.95
Sirloin Steak 10oz - 28 day aged. Beautifully tender and juicy	£20.95
Sauces: Peppercorn or Blue Cheese	£2.50 each

## PASTA

Spaghetti Carbonara in a Light Creamy White Wine Sauce with Mushrooms & Parmesan	£12.45
Optional extras for the above pasta dishes:	
Chargrilled Chicken Breast	£3.00 each
Bacon Lardons	£1.50 each
Garlic or Cheese Garlic Bread	£2.50/£3.00 each
Classic Spaghetti Bolognese accompanied with Garlic Bread	£13.95
Classic Lasagne served with Coleslaw & Garlic Bread	£13.95

**Freshly grated parmesan available on request**

*Food Allergies and Intolerances*  
*Before ordering please speak to our staff about your requirements*

## FISH DISHES

Chargrilled Tuna Steak with a Peppercorn Sauce, served with Dauphinoise Potatoes & Buttered Vegetables	£16.95
Tandoori Marinated Salmon Steak, served with Roasted Vegetables and a Minted Yoghurt Dressing	£15.95
Pan Fried Swordfish, with Lemon Basil Butter, Creamy Mashed Potatoes & Sauteed Greens	£16.95
Fish & Chips Hand Battered Cod Loin served with Chunky Chips & Garden Peas	£14.50
Wholetail Scampi in Panko Breadcrumbs, Served with Chunky Chips & Garden Peas	£14.50
Fish Pie Succulent Pieces of Smoked Haddock, Salmon, Cod & Prawns in a White Wine Cream Sauce, topped with Gratinated Cheese Mashed Potato, served with Buttered Vegetables	£14.50

## SALADS

Tuna Niçoise – Seared Tuna Steak served over a Mixed Salad with Capers, Boiled Eggs & Olives with a Balsamic dressing	£16.95
Chicken Caesar – Chargrilled Chicken Breast served over a Mixed Salad with Parmesan, Croutons and a Caesar dressing	£15.95
Roasted Mediterranean Vegetable & Feta Cheese Salad, with a Balsamic Dressing	£13.95

## BURGERS

All burgers are served in a Brioche Bun with Tomato & Red Pepper Relish, Salad Garnish & a side of Skinny Fries

Rustic Beef Burger - Handmade with 28 day aged prime steak mince £12.95

Cajun Chicken Burger - Succulent Chicken Breast with Cajun seasoning £12.95

Veggie Burger - A mix of Butternut Squash, Potato, Goats Cheese, Beetroot, Spinach & Spring Onion Coated in a Seasoned Crumb £11.95

Optional extras for the Burgers: Mature Cheddar, Danish Blue, Bacon £1.50 each

## HOLLIES CLASSICS

BBQ Glazed Baby Back Ribs, served with Skinny Fries & Coleslaw £13.95

Hunters Chicken. Chicken Breast cooked in a BBQ Sauce & topped with Bacon, served with Skinny Fries & Coleslaw £13.95

Cumberland Sausages & Mash, served in a Yorkshire Pudding with Onion Gravy and Beer Battered Onion Rings £13.95

Chilli con Carne served with Savoury Rice, topped with Crème Fraiche & Grated Cheddar £13.95

## Friendly Staff

## CURRIES

Curries served with Rice and a choice of Naan Bread or Poppadom

Chicken Tikka Masala - Chicken Breast in a Creamy Sauce with Ginger, Garlic, Onion & Tomatoes £13.95

Beef Madras - Braised Beef in a Rich, Spicy Tomato & Chilli Sauce, served with Natural Yoghurt £13.95

Prawn Dhansak - King Prawns in a Persian Style Hot & Sour Sauce made with Lentils & Pineapple £13.95

Vegetable Penang - Mixed Vegetables in a Fiery Aromatic Coconut Sauce £12.95

## PIZZA

Stonebaked Pizzas: Classic Margherita £11.95

Ham & Pineapple £12.95

Spicy Meat Feast £13.95

## SIDE ORDERS

Skinny Fries, Chunky Chips, New Potatoes, Onion Rings 4.00 each

Sweet Potato Fries, Mixed Vegetables, Mixed Leaf Salad 4.50 each

Olives, Coleslaw 2.00 each

Crusty Bread & Dipping Oil 2.50 each

Garlic or Cheese Garlic Bread £2.50/£3.00 each

## SANDWICHES

Sandwiches are served with a choice of White or Brown Sliced Bread and are accompanied with a Dressed Salad Garnish & Crisps

Wiltshire Ham, Mature Cheddar or Egg Mayonnaise	£5.95 each
Tuna Mayonnaise, Chicken Mayonnaise or Prawn Marie Rose	£6.95 each

## TOASTED SANDWICHES

BLT - Bacon, Lettuce & Tomato served with Skinny Fries	£9.95
Chicken & Bacon Club - Chicken Breast, Bacon, Lettuce & Tomato served with Skinny Fries	£11.95

## CHILDREN'S ENTRÉE

Southern Fried Chicken Goujons, with Fries and a choice of Salad, Peas or Beans	£7.50
Wholetail Scampi with Fries and a choice of Salad, Peas or Beans	£7.50
Spaghetti Bolognese	£7.50
Margherita Pizza - Classic 5" Cheese & Tomato Pizza with Skinny Fries	£7.50

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## DESSERTS


















Sticky Toffee Pudding. Rich Toffee Cake with soaked Dates, served with Toffee Sauce & Honeycomb Ice Cream	£7.50
Lemon Meringue Pie. A Tangy Lemon Tart, topped with Italian Meringue served with Raspberry Sorbet	£7.50
Salted Caramel & Chocolate Brownie, Rich Chocolate Brownie topped with a layer of Salted Caramel & Double Cream Fudge, served with Vanilla Ice Cream	£7.50
Baileys Cheesecake. Baileys Liqueur folded into Soft Cheese & Cream on a Buttery Biscuit Base served with Chocolate Soil & Whipped Cream	£7.50
Belgian Apple Pie. Soft Bramley Apples & Sultanas, spiced with Cinnamon encased in Sweet Pastry served with a Jug of Warm Custard	£7.50
Cheese & Biscuits, Selection of English & Continental Cheeses, accompanied with Chutney, Biscuits, Celery, Apple & Grapes	£7.95



















## HOT DRINKS

Americano, Cappuccino, Espresso, Latte, or Flat White	£2.95
Selection of Freshly Brewed Teas	£2.50
Liqueur Coffee	£6.95

## WINE MENU





## WHITE WINE

1		Berri Estates Unoaked Chardonnay, SE Australia <i>A crisp style with a fresh, yet ripe lemon character with no oak ageing.</i>	£18.95
2		Flagstone Word of Mouth Viognier, Western Cape, South Africa <i>Lovely aromatic, ripe watermelon, juicy peaches sprinkled with spice - a deliciously fruity cool-climate South African white.</i>	£27.95
3		Drylands Sauvignon Blanc, Marlborough, New Zealand <i>Ripe, rich herbal and tropical fruit flavours combine in a vibrant burst of flavour on the palate.</i>	£33.95
4		Don Jacobo Rioja Blanco, Bodegas Corral, Spain <i>Fresh, dry, crisp and modern, from this classic Spanish region using the local Viura grape.</i>	£23.95
5		Sancerre, Les Collinettes, Joseph Mellot, France <i>Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish, from one of the finest and most dynamic producers.</i>	£33.95
6		Chablis Gloire de Chablis, J. Moreau et Fils, France <i>A traditional Chablis, dry, flinty and elegant with distinctive Chardonnay character on the finish.</i>	£37.95
7		Gavi, La Doria, Cascina La Doria, Italy <i>A delicate, flowery style and character of this dry, crisp wine.</i>	£26.95
8		Pontebello Pinot Grigio, South Australia <i>Fresh with notes of ripe peach and citrus, backed by a touch of richness.</i>	£20.95
9		Nederburg The Beautiful Lady Gewurztraminer, Stellenbosch, South Africa <i>The wine is rich, with the sweetness is well tempered by the acidity: shows pronounced aromas of rose, lychee and pineapple.</i>	£33.95
10		Pinot Grigio di Pavia, Collezione Marchesini, Italy <i>Lovely buttery, crisp and dry style with typical pear fruit from this area of central northern Italy in the southern section of Lombardy.</i>	£22.95
11		Paco & Lola Lolo Tree Albariño, Rías Baixas, Spain <i>Notes of zippy, green apple and lemon peel with a hint of white-fleshed plum.</i>	£22.95
12		Veramonte Chardonnay, Casablanca Valley, Chile <i>Vibrant and crisp aromas of citrus coupled with green apple and pineapple flavours followed by a hint of vanilla-spice.</i>	£23.95
13		Denbies Stepping Stone White, England <i>The wine displays sweet orange zest character with a racey lime and long finish.</i>	£26.95
14		Luis Felipe Edwards Reserva Sauvignon Blanc, Casablanca Valley, Chile <i>Crisp, full-flavoured with mineral and fresh grass aromas, mingling with melon and citrus.</i>	£22.95
15		Cullinan View Chenin Blanc, Robertson, South Africa <i>Deliciously fresh and creamy with peachy fruit character. A classic South African style.</i>	£20.95
16		Villa Maria Private Bin Sauvignon Blanc, Marlborough, New Zealand <i>Herbaceous and flavoursome from this world-renowned estate. The palate is lively and intense, with mouth-filling, tropical fruit flavours.</i>	£27.95
17		Picpoul de Pinet, Petite Ronde, France <i>Fresh with a citrusy and stone fruit character highlighted with floral notes.</i>	£23.95





Bin	Wine Expression	Bottle
<b>RED WINE</b>		
18	 Berri Estates Shiraz, SE Australia <i>Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.</i>	£18.95
19	 Côtes du Rhône, Auguste Bessac, France <i>Young and well-ripened, this Rhône red is wonderfully easy-drinking with light berry fruit style</i>	£22.95
20	 Paz Malbec, San Juan Argentina <i>Of a brilliant violet color. Intense ripe plum flavor accompanied by scents of toasted coffee and chocolate, of a soft texture and a long finish.</i>	£25.95
21	 Ruffino Chianti, Italy <i>Vibrant cherry and violet-scented Sangiovese, backed by a smooth, yet refreshing finish.</i>	£26.95
22	 Châteauneuf du Pape La Tiare du Pape, Clefs du Paradis <i>This ruby red wine is very complex, delicate and elegant with aromas of redcurrant, red cherries, leather and tobacco with spicy overtones such as lavender, thyme and rosemary. Excellent balance in the mouth, tannins are elegant and silky.</i>	£39.50
23	 Château Moulin du Barrail, Bordeaux Supérieur, France <i>Intense black cherry aromas sumptuously encase generous layers of vanilla oak cream, powerful and well balanced.</i>	£27.95
24	 Chateau des Bardes, Saint-Émilion Grand Cru, France <i>The wine has rich, fruit aromas: juicy, sweet tannins backed by soft touches of vanilla-toastiness from time spent in oak.</i>	£32.95
25	 Amarone della Valpolicella Classico, Bolla, Italy <i>The traditional method of semi-drying the grapes first ensures an enveloping, velvet richness with marzipan, raisin and date flavours.</i>	£53.95
26	 Don Jacobo Rioja Reserva, Bodegas Corral, Spain <i>Traditional Rioja with a stylish, silky balance of ripe cherry flavours and generous vanilla oak character for a mature style.</i>	£33.95
27	 Red Knot Grenache-Shiraz-Mourvedre, McLaren Vale, Australia <i>Enticing primary aromas of dark cherry, raspberry and rose are highlighted with deeper notes of liquorice and chocolate. .</i>	£26.95
28	 Villa Maria Private Bin Pinot Noir, Marlborough, New Zealand <i>Youthful, vibrant array of ripe cherry and plum, complemented by fine, savoury and spice and subtle oak.</i>	£33.95
29	 Vinuva Organic Nero d'Avola, Terre Siciliane, Italy <i>The most important and exciting red grape of Sicily: big and juicy fruit with rich smooth intensity and spice.</i>	£24.95
30	 Hardys The Riddle Shiraz-Cabernet, SE Australia <i>Spicy pepper, raspberry and cherry of the Shiraz and the blackcurrant, capsicum and mint of the Cabernet. Lightly oaked, soft and mellow.</i>	£21.95
31	 Tierra Merlot, Central Valley, Chile <i>Ripe blackberry aromas and a subtle underlay of oak with bright, ripe berry flavours and smooth tannins.</i>	£21.95
32	 Cullinan View Pinotage, Robertson, South Africa <i>Rich, full and spicy with good levels of fruit aromas and flavour, made with South Africa</i>	£21.95
33	 Fleurie Les Muriennes, Thorin, France <i>The name Fleurie aptly describes the fresh, floral style of the wine.</i>	£31.95
34	 Veramonte Cabernet Sauvignon, Colchagua Valley, Chile <i>Rich blackcurrants with a dash of spice. Very smooth and pronounced with a super balance and long lingering finish.</i>	£23.95
35	 Drifting Old Vine Zinfandel Lodi, USA <i>Sweet cherry, blueberry and light plum aromas lift your senses and are completed with a black pepper spice and slight tobacco that end in a full and silky finish.</i>	£26.95

Bin	Wine Expression	Bottle
<b>ROSÉ WINE</b>		
36	 Belvino Pinot Grigio Rosato Delle Venezie, Italy <i>Slightly drier in style, full of fresh summer berry fruit aromas.</i>	£22.95
37	 Don Jacobo Rioja Rosado, Bodegas Corral, Spain <i>Delightfully deep-coloured from Spain's premier wine region, with fresh summer fruits and a lively zing.</i>	£23.95
38	 Whispering Hills White Zinfandel, California, USA <i>Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.</i>	£21.95











## SPARKLING WINE

39	 Galanti Prosecco Frizzante, Italy <i>Fresh, lively semi-sparkling (frizzante) Prosecco with ripe apple and pear fruit flavours.</i>	£26.95
40	 Château de Montguéret Saumur Brut, France <i>From Chenin Blanc and Chardonnay grapes and bottle-fermented in the traditional method, a somewhat softer, easier-drinking style than many sparkling wines from the Loire.</i>	£32.95
41	 Galanti Pinot Grigio Spumante Rosé, Italy <i>Light and fresh rosé with ripe, red summer fruit flavours.</i>	£25.95
42	 Sant' Orsola Prosecco Extra Dry, Italy <i>Light and lively, with ripe pears and lemons rounded off with a hint of sweetness.</i>	£30.00

## CHAMPAGNE

43	 Piper-Heidsieck Brut, France <i>Young, lively fruit flavours, a fresh, vivid aroma and assertive crispness characterise this vivacious Champagne.</i>	£52.95
44	 Moët & Chandon Brut Impérial, France <i>A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.</i>	£58.95
45	 Veuve Clicquot Yellow Label Brut, France <i>Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.</i>	£61.95
46	 Bollinger Special Cuvée Brut, France <i>With a reputation for being big and full-flavoured, the richness and yeasty tones give a long stylish finish.</i>	£64.95

## Wine Expression

 Very dry, light, delicate white	 Spicy, peppery, warming red
 Dry, herbaceous or aromatic white	 Oaked, intense, concentrated red
 Juicy, fruit-driven, ripe white	 Dry, elegant rosé wine
 Light, simple, delicate red	 Rich, fruity rosé wine
 Juicy, medium-bodied, fruit-led red	 Sparkling Wine / Champagne

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