



THE HOLLIES RESTAURANT



Food & Wine Menu

APPETIZERS



Soup of the Day served with Fresh Bread	£6.50
Calamari Rings - Lightly Fried in Crisp Batter, served with Garlic Mayonnaise	£6.95
Oak Smoked Salmon, Avocado & Prawns with a Lemon & Black Pepper Dressing, Rustic Croutons & Mixed Leaves	£7.95
Chicken Liver Pate accompanied with Spiced Apple Chutney & Toasted Sour Dough	£6.95
Mussels in a Garlic & Herb Cream Sauce with a Cheese & Breadcrumb topping	£7.95
Creamy Garlic Mushrooms in a Parmesan Choux Bun	£7.45
Peppered Pastrami with Blue Cheese & Rocket Salad	£7.95
Slow Cooked BBQ Glazed Ribs with Salad Garnish	£6.95
Goats Cheese in a Seasoned Golden Crumb with Dressed Leaves and Red Onion Marmalade	£7.45
Slices of Galia Melon with Fresh Berries and a duo of Mango & Raspberry Coulis	£6.50

Friendly staff

ENTRÉE



Roasted Pork Belly & Crispy Crackling with a Mushroom & Tarragon Sauce, served with Dauphinoise Potatoes & Seasonal Vegetables	£14.95
Pan Roasted Rump of Lamb served with Niçoise Potatoes, Mediterranean Vegetables and a Basil Pesto Sauce	£16.50
Roasted Duck Breast served over Stir Fry Vegetables with Crispy Potato Wedges. Finished with an Orange & Soya Reduction	£15.95
Wild Mushroom Risotto with Parmesan Shavings. Served with a Tomato & Red Onion Salad	£12.95
Additional extra for the Risotto: Chargrilled Chicken Breast	£3.00
Prosciutto wrapped Chicken Breast stuffed with Roasted Bell Pepper, Mozzarella & Chives. Served with Crispy Potato Wedges, Seasonal Vegetables & a Creamy Mushroom Sauce	£15.95
Red Onion & Goats Cheese Filo Tart served with a Red Pepper Sauce, Skinny Fries & Dressed Salad	£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	£22.95
Ribeye Steak 10oz - 28 day aged. Succulent and intensely flavoursome	£17.95
Sirloin Steak 10oz - 28 day aged. Beautifully tender and juicy	£18.95
Sauces: Peppercorn or Blue Cheese	£2.50 each

PASTA

Tagliatelle Vegetariani. Fresh pasta ribbons Sautéed in a Cream Sauce with Courgette, Peppers, Red Onion & Garlic	£12.45
Spaghetti Carbonara in a Light Creamy White Wine Sauce with Mushrooms & Parmesan	£12.45
Additional 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 Tagliatelle Bolognese served 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

Pan Fried Tuna Steak served over Spring Onion & Chilli Noodles with a Mango Salsa & Red Chilli Dressing	£16.95
Cajun Salmon Steak with Pepper & Tomato Salsa, served with Skinny Fries & a Dressed Salad	£15.95
Chargrilled Swordfish with Peppercorn Sauce, Buttered Vegetables & Dauphinoise Potatoes	£16.95
Fish & Chips - Hand Battered Cod Loin served with Chunky Chips & Garden Peas	£13.95
Wholetail Scampi, Served with Chunky Chips & Garden Peas	£13.95
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	£15.95

SALADS

Tuna Niçoise - Seared Tuna Steak served over a Mixed Salad with Capers, Boiled Eggs and an Olive & Balsamic dressing	£16.50
Chicken Caesar - Chargrilled Chicken Breast served over a Mixed Salad with Parmesan, Croutons and a Caesar dressing	£15.95
Avocado, Crispy Bacon & Chicken Salad with Mixed Leaves and a Honey Mustard dressing	£15.95



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

Garden Burger - A mix of Broad Beans, Peas, Potato & Spinach seasoned with Aromatic Spices, Lightly coated in Breadcrumbs. Served with sliced Avocado £12.95

Additional 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

Cottage Pie. 28 day aged prime steak mince in a Rich Gravy, topped with Mashed Potato & Served with Buttered Vegetables £12.95

Cumberland Sausages & Mash, served in a Yorkshire Pudding with Onion Gravy and Beer Battered Onion Rings £12.95

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 £12.95

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

Prawn Dhansak - Canadian Prawns in a Persian Style Sauce made with Lentils, Pineapple & Sweetcorn £13.95

Vegetable Dhansak - Mixed Vegetables in a Persian Style Sauce made with Lentils, Pineapple & Sweetcorn £12.95

PIZZA

Stonebaked Pizzas: Classic Margherita £11.95

Ham & Pineapple £12.95

Chicken Fajita £13.95

Spicy Meat Feast £13.95

SIDE ORDERS

Skinny Fries, Chunky Chips, Potato Wedges, New Potatoes, Onion Rings 3.50 each

Sweet Potato Fries, Mixed Vegetables, Mixed Leaf Salad 4.00 each

Olives, Coleslaw 2.00 each

Bread Rolls & 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, Beef Pastrami 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

Battered Chicken Fillets with Chips and a choice of Salad, Peas or Beans	£7.50
Fish Fingers with Chips 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

Pear Frangipane Tart, Shortcrust Pastry Case filled with Rich Frangipane, topped with Sliced Pear	£6.95
Salted Caramel & Chocolate Brownie, Rich Chocolate Brownie topped with a layer of Salted Caramel & Double Cream Fudge	£6.95
Crème Caramel, Baked Egg Custard topped with Caramel Sauce, served with Sugared Shortbread Biscuits	£6.95
White Chocolate & Raspberry Cheesecake, Fresh Raspberries & White Chocolate folded into Soft Cheese & Cream on a Buttery Biscuit Base	£6.95
Mixed Berry Pavlova, Layers of Crunchy Meringue filled with Whipped Double Cream & Fresh Mixed Berries	£6.95
All Desserts can be served with either: Ice Cream, Cream or Custard	
Cheese & Biscuits, Selection of English & Continental Cheeses, accompanied with Chutney, Biscuits, Celery, Apple & Grapes	£7.95


















HOT DRINKS



















Fresh Filter Coffee or Selection of Teas	£2.50
Cappuccino, Latte or Espresso	£3.00
Liquor Coffee	£6.25



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>	£17.95
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>	£26.45
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>	£32.45
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>	£21.95
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>	£31.95
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>	£35.45
7		Gavi, La Doria, Cascina La Doria, Italy <i>A delicate, flowery style and character of this dry, crisp wine.</i>	£24.95
8		Pontebello Pinot Grigio, South Australia <i>Fresh with notes of ripe peach and citrus, backed by a touch of richness.</i>	£19.45
9		Frascati Superiore, Fontana Candida, Italy <i>Delicate aromas of wild flower and almond, juicy and refreshing citrus and apple palate.</i>	£21.45
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>	£20.95
11		Castell de Raimat Albariño, Costers del Segre, Spain <i>Shows delicate aromas of citrus, dried fruits and spice with a hint of sweet vanilla; the palate is well-rounded and the finish citrusy and refreshing.</i>	£25.95
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>	£22.95
13		Hardys The Riddle Chardonnay-Semillon, SE Australia <i>A popular blend, combining a soft creamy texture with lime flavours and subtle oak characters that deliver a crisp dry white wine.</i>	£20.45
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>	£21.45
15		Cullinan View Chenin Blanc, Robertson, South Africa <i>Deliciously fresh and creamy with peachy fruit character. A classic South African style.</i>	£19.45
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>	£26.95
17		Picpoul de Pinet, Petite Ronde, France <i>Fresh with a citrusy and stone fruit character highlighted with floral notes.</i>	£22.95





Bin	Wine Expression	Bottle
RED WINE		
18	 Berri Estates Shiraz, SE Australia <i>Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.</i>	£17.95
19	 Côtes du Rhône, La Dentelière, France <i>The warmth and sunshine of the Rhône Valley encourages the ripe berry style with pepper hints. Easy-drinking and medium-bodied.</i>	£21.45
20	 Etchart Privado Malbec, Valle de Cafayate, Argentina <i>Deep layers of black peppered plum richness, great intensity of character.</i>	£23.95
21	 Ruffino Chianti, Italy <i>Vibrant cherry and violet-scented Sangiovese, backed by a smooth, yet refreshing finish.</i>	£24.95
22	 Châteauneuf-du-Pape, Bois de Pied Redal, Organic, Ogier, France <i>Traditions ensure heady aromas of spices and a long velvet character laden with warm fruit cake flavours.</i>	£34.95
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>	£25.45
24	 Côte de Beaune-Villages Réserve des Jacobins, Louis Jadot, France <i>A more feminine and certainly seductive style. Cherry blossom aromas mingle with gentle hints of spiced barrique character.</i>	£35.45
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>	£44.95
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>	£32.45
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>	£26.45
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>	£31.45
29	 Errázuriz Carmenère, Aconcagua Valley, Chile <i>Full and flavoursome, made with Chile</i>	£23.95
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>	£20.95
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>	£20.95
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>	£20.95
33	 Fleurie Les Muriennes, Thorin, France <i>The name Fleurie aptly describes the fresh, floral style of the wine.</i>	£30.45
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>	£22.95
35	 Ravenswood Old Vine Zinfandel, Lodi County, USA <i>Powerful and spicy with typical black pepper, plum and berry-fruit aromas and flavour. A very full-bodied palate but with ripe, velvety tannins giving a smooth, rounded finish.</i>	£34.95

Bin	Wine Expression	Bottle
ROSÉ WINE		
36	 Belvino Pinot Grigio Rosato Delle Venezie, Italy <i>Slightly drier in style, full of fresh summer berry fruit aromas.</i>	£20.95
37	 Etchart Privado Malbec Rosé, Salta, Argentina <i>Deliciously fruity yet dry rosé with floral aromas of rose and honeysuckle and red cherry flavours.</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>	£20.95











SPARKLING WINE

39	 Galanti Prosecco Frizzante, Italy <i>Fresh, lively semi-sparkling (frizzante) Prosecco with ripe apple and pear fruit flavours.</i>	£24.95
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>	£30.45
41	 Galanti Pinot Grigio Spumante Rosé, Italy <i>Light and fresh rosé with ripe, red summer fruit flavours.</i>	£23.95
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>	£50.95
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>	£55.95
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>	£58.95
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>	£60.95

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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