

THE HOLLIES



RESTAURANT



**Sunday Food
& Wine Menu**

ENTRÉE

Soup of the Day, served with Fresh Bread	£6.95
BBQ Glazed Baby Back Ribs served with Skinny Fries & Coleslaw	£13.95
Chilli con Carne served with Savoury Rice, topped with Crème Fraiche & Grated Cheddar	£13.95
Hunters Chicken - Chicken Breast cooked in a BBQ Sauce & topped with Bacon, served with Skinny Fries & Coleslaw	£13.95

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

Quality & Reputation

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
Additional extras for the above pasta dishes:	
Chargrilled Chicken Breast	£3.00
Bacon Lardons	£1.50
Garlic or Cheese Garlic Bread	£2.50/£3.00 each
Classic Spaghetti Bolognese served with Garlic Bread	£13.95
Classic Lasagne served with Coleslaw & Garlic Bread	£13.95
Freshly grated parmesan available on request	

FISH DISHES

Fish & Chips - Hand Battered Cod Loin served with Chunky Chips & Garden Peas	£14.50
Wholetail Scampi - 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

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 Bolognaise	£7.50
Margherita Pizza - Classic 5" Cheese & Tomato Pizza with Skinny Fries	£7.50

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

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

DESSERTS

Sticky Toffee Pudding - Rich Toffee Cake with soaked Dates, served with Toffee Sauce & Honeycomb Ice Cream	£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
Tangy Lemon Posset - Lemon Posset on a Biscuit Base with Whipped Cream & Summer Fruit Compote	£7.50
Eton Mess - Fresh Strawberries with Light Whipped Cream, Crumbled Crunchy Meringue Pieces & Strawberry Coulis	£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
Bread & Butter Pudding - Rich Layers of Buttered Bread, scattered with Raisins & served with Crème Anglaise	£7.50
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 & Champagne Menu

WHITE WINE

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| 1 |  | Berri Estates Unoaked Chardonnay, South Eastern Australia, Australia
<i>A crisp style with a fresh, yet ripe lemon character with no oak ageing.</i> | £18.95 |
| 2 |  | Osado White Malbec, Mendoza, Argentina
<i>Aromas of red fruits, currants, strawberries and delicate notes of white flowers. It brings the elegance and freshness of white wine together with the strength and texture of the original grape variety.</i> | £24.95 |
| 3 |  | Three Choirs House Dry, Gloucestershire, England
<i>A fresh, floral wine with zesty citrus fruit aromas. On the palate the fresh grapefruit and hints of crisp English apple combine to give a crisp dry wine.</i> | £26.95 |
| 4 |  | Chapel Down Bacchus White, England
<i>Ripe melon, peach, passion fruit, gooseberry and a hint of cut grass on the nose: the palate shows tropical fruits and refreshing lime.</i> | £29.95 |
| 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 a distinctive Chardonnay character on the finish.</i> | £35.95 |
| 7 |  | Gavi, La Doria, Cascina La Doria, Italy
<i>Delicate aromas of white flower blossoms from this versatile Cortese grape. Fresh apple and citrus hints follow with a light touch.</i> | £26.95 |
| 8 |  | Picpoul de Pinet, Petite Ronde, France
<i>Fresh with a citrusy and stone fruit character highlighted with floral notes.</i> | £23.95 |
| 9 |  | Da Luca Pinot Grigio, Terre Siciliane, Italy
<i>Aromas of white flowers, pink grapefruit and Cox's apple: the palate displays melon and guava.</i> | £23.95 |
| 10 |  | Waipara Hills Sauvignon Blanc, Marlborough, New Zealand
<i>Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes.</i> | £25.95 |
| 11 |  | Nederburg The Beautiful Lady Gewürztraminer, 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> | £29.95 |
| 12 |  | 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> | £25.95 |





RED WINE

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| 13 | 🍷 | Berri Estates Shiraz, South Eastern Australia, Australia
<i>Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.</i> | £18.95 |
| 14 | 🍷 | Bay of Fires Pinot Noir, Tasmania, Australia
<i>Complex aromas of sweet ripe red berry fruit alongside star anise, cinnamon spice and floral nuances. Although elegant and supple, the wine shows remarkable power.</i> | £29.95 |
| 15 | 🍷 | St Hallett Faith Shiraz, Barossa, Australia
<i>Notes of cherry, hints of chocolate: dark fruits follow on the palate entwined with pepper spice.</i> | £27.95 |
| 16 | 🍷 | Paz Malbec, San Juan, Argentina
<i>A Malbec from some of the oldest vineyards in the Andes Mountains. Aged for 15 months in French oak resulting in intense ripe plums, roasted coffee and chocolate flavour</i> | £25.95 |
| 17 | 🍷 | Errázuriz 1870 Mapuche Block Cabernet Sauvignon, Aconcagua Valley, Chile
<i>Mouth-filling blackcurrants and cherries with a gentle vanilla-spice finish.</i> | £24.95 |
| 18 | 🍷 | Cotes du Rhone, Auguste Bessac, France
<i>The nose is complex with a predominance of cooked red fruits and notes of liquorice typical of the appellations of the South Côtes du Rhône vineyards. Palate : The flavour is well balanced between roundness, vivacity and structure. Pleasant finish on silky tannins.</i> | £22.95 |
| 19 | 🍷 | Château 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> | £33.95 |
| 20 | 🍷 | Feudi Salentini 125 Primitivo del Salento, Italy
<i>Elegant with notes of ripe plum, cherry jam and cocoa followed by a hint of spicy vanilla.</i> | £24.95 |
| 21 | 🍷 | Da Luca Nero d'Avola, Terre Siciliane, Italy
<i>Fresh cherry and bramble fruit aromas, followed by a note of vanilla on the finish.</i> | £23.95 |
| 22 | 🍷 | Corte Vigna Merlot, Italia, Italy
<i>Carefully selected grapes from Friuli, Veneto and Trento. Upfront briary fruit flavours and soft vanilla tones.</i> | £18.95 |
| 23 | 🍷 | Cullinan View Pinotage, Western Cape, South Africa
<i>Rich, full and spicy with good levels of fruit aromas and flavour, made with South Africa's own grape variety.</i> | £21.95 |
| 24 | 🍷 | Don Jacobo Rioja Reserva, Bodegas Corral, Spain
<i>A very fine Rioja, made from 95% Tempranillo, the balance being Garnacha and Mazuelo, that spends about 18 months in oak barrels in cool cellars before being bottled and then aged for two more years. Traditional in style with the developed fruit and spice character expected of mature Rioja.</i> | £29.95 |






ROSÉ WINE

- 25  Mud House Sauvignon Blanc Rose, Marlborough, New Zealand £24.95
Refreshing floral aromas with berry & spice. The palate exudes fresh tropical Sauvignon Blanc flavours complimented by hints of berries, from the addition on Pinot Noir, before finishing refreshingly with spice & acidity.
- 26  Don Jacobo Rioja Rosado, Bodegas Corral, Spain £24.95
A beautifully deep-coloured rosé made using a blend of the red grapes Garnacha and Tempranillo. After a brief period on the skins, the grapes are fermented together. Bottled while young to retain its vigorous, youthful style
- 27  Whispering Hills White Zinfandel, California, USA £21.95
Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.

CHAMPAGNE & SPARKLING WINE

- 28  Galanti Prosecco Extra Dry, Italy £26.95
Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach.
- 29  Bottega Poeti Rosato Spumante Brut, Italy £28.95
Colour and appearance: Brilliant with fine and lasting perlage. Rose-coloured Nose: Aroma of peach blossom and berries, mainly raspberries and currants Taste: Dry, fresh, fragrant and lively with intense flowery touches and a pleasant persistent aftertaste
- 30  Sant' Orsola Prosecco Extra Dry, Italy £29.95
Light and lively, with ripe pears and lemons rounded off with a hint of sweetness.
- 31  Moët & Chandon Brut Impérial NV, France £56.95
A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.
- 32  Veuve Clicquot Yellow Label Brut NV, France £59.95
Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.

Wine Expression

-  Very dry, light, delicate white
-  Dry, herbaceous or aromatic white
-  Juicy, fruit-driven, ripe white
-  Light, simple, delicate red
-  Juicy, medium-bodied, fruit-led red

-  Spicy, peppery, warming red
-  Oaked, intense, concentrated red
-  Sophisticated, polished complex red
-  Dry, elegant rosé wine
-  Rich, fruity rosé wine
-  Sparkling Wine / Champagne



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for the facts drinkaware.co.uk MC106615