



SET MENU

SPRING

2 COURSE £20 3 COURSE £25

STARTERS

Breaded Scampi & Homemade Tartar Sauce
Hummus, Toasted Nuts & Seeds, Warm Pitta **V GF**
Warm Ciabatta, Dipping Oils & Olives **V**
Oven Roasted Chorizo & Ciabatta **GF**

MAINS

Sausage & Mash, Red Wine Gravy
Burger & Chips with Bacon, Cheese, Tomato & Gherkin
Fish & Chips, Tartare Sauce
Warm Asparagus, Heritage Potato & Wild Garlic Salad **GF Vegan**
Aubrey Allen 28 Day Dry Aged Rump Steak
with Skin on Fries, Watercress salad
& Cooked Beef Tomato - £4 surcharge

DESSERTS

Bramley Apple Crumble & Jude's Vanilla Ice Cream
Chocolate Brownie & Jude's Vanilla Ice Cream **GF**
Sticky Toffee Pudding

V - Vegetarian GF - Gluten Free option available.

Please note some dishes may require a slight alteration in order to be gluten free.

Skin on fries and other fried items will be cooked in a fryer used to cook other products containing gluten.

Please inform your server of any allergies when ordering.

PREMIUM SET MENU

2 COURSE £24.50 3 COURSE £29.50

STARTERS

Spring Vegetable Salad **V GF**

Fresh Peas, Broad beans, Green Beans, Pickled Shallots, Feta & Mint

Ham Hock, Mustard & Parsley Terrine **GF**

Apple Gel, Pickled Spring Vegetables, Toast

Scottish Smoked Salmon **GF**

Pickled Cucumber, Homemade Irish Soda Bread & Butter, Watercress & Radish Salad

Warm Homemade Scotch Egg, Radish & Watercress Salad

MAINS

Leg of Cornish Lamb Steak

Mixed Heritage Potatoes, Minted Fresh Peas & Broad beans,
Goats Cheese & Pea Shoots

Pan Roasted Cod Loin **GF**

Mixed Heritage Potatoes, Crayfish, Samphire, Wild Garlic & Sorrel Sauce

Warm Asparagus, Heritage Potato & Wild Garlic Salad **GF Vegan**

with Chickpeas, Tofu, Spinach, Pea Shoots & Confit Lemon

Aubrey Allen 28 Day Dry Aged Rump Steak

Skin on Fries, Garlic Butter, Watercress & Radish Salad, Beef Tomato

DESSERTS

Lemon Meringue Mille-Feuille

Salted Caramel & Brownie Mess **GF**

3 Cheese Selection **GF**

Westcombe Cheddar, Somerset Brie & Organic British Perl Las Blue
with water Biscuits & Oat Cakes



AA Recommended

V - Vegetarian GF - Gluten Free option available.

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LARGE PARTY

HOST GUIDELINES

Dear Host,

Thank you for booking your Large Party Table at The Hollybush. We understand that organising a large party can sometimes be a difficult task! Therefore, with a table of this size and in order to help us host your party in the best way possible, the following applies:

- ✓ As a token of our appreciation every Party Organiser will receive a complimentary house drink.
- ✓ A pre-order from our Set Menu or Premium Set Menu is required.
- ✓ Your party must all order from the same menu.
- ✓ We will require the order in full, via email, no later than 48 hours in advance.
- ✓ Dining times for Large Party Table bookings are available at 15 minute increments from 18:00 to 19:15 and from 20:30 to 21:30.
- ✓ We understand that when organising a large table some guests may arrive later than planned, please note this will affect service time.
- ✓ Should you want to come and view the space prior to your booking, please feel free to pop by anytime and have a look.
- ✓ We welcome you to decorate your table/area, please note that confetti and table sprinkles are not permitted.
- ✓ When it comes to payment time (never the fun part!) please note that we require the bill to be paid in full at the end of the meal. In the event that guests wish to leave early we cannot accept separate individual payments before the main bill has been raised.
- ✓ Please inform us of any change in party numbers as soon as you know.
- ✓ The Hollybush is a vibrant and lively pub, when booking at weekends please bear in mind that although children are welcome, the pub does become busy and colourful.