

# THE HOLLY BUSH

PUB & DINING

## VALENTINES MENU

Served Thursday 13th - Saturday 15th February

No Main Menu Available Friday 14th from 5pm  
Live Music Friday 14th February from 7:30pm

SET MENU PRICE

3 COURSES- £39.50

To Start

### GOATS CHEESE PANNA COTTA



Crispy Goats Cheese Bon Bon, Poached Pear, Beetroot Carpaccio, Sticky Onion Jam & Walnut Salad

### ROASTED PLUM TOMATO & RED PEPPER SOUP



Basil Oil & Garlicky Parsley Dough Balls

### HOOKED, LINED & "SINKERED" (FOR 2 PEOPLE)



Tempura Battered Soft Shell Crab, Salt & Chilli Squid, Garlic Butter, King Prawns, Toasted Sourdough Bread, Watercress, Pickled Red Onion & Black Garlic Aioli, Pickles

### CRISPY PEKING DUCK



Crispy Duck, Peking Sauce, Asian Salad, Pineapple & Chilli, Micro Coriander, Hoisin Drizzle

### SMOKED HADDOCK FISHCAKE

Smoked Haddock, Pea & Spring Onion Fishcake, Poached Egg, Watercress Aioli

### SAUTEED KING PRAWNS



Classic Garlic & Fine Herb Sauteed King Prawns, Black Truffle Mayo, Toasted Sourdough & Cress

### VEGGIE PLATTER (FOR 2 PEOPLE)



Mozzarella & Confit Garlic Stuffed Flatbreads, Hummus, Crudities, Halloumi Fries with Chilli Jam, Harissa Spiced Cauliflower Fritters, Herb Dipping Sauce

### CAULIFLOWER FRITTERS



Harissa Spiced Fritters, Oriental Dipping Sauce

#### T+C'S

Menu can be subject to change due to availability of Fresh Produce. All prices shown next to item titles are charged in British Pounds Sterling, Inclusive of VAT.

Optional service charges are applied to all tables sizes of 5 or more. Please ask your server to remove this if you wish.

Please be aware our staff meal check you in order to make sure everything is ok and there is nothing we can do to improve your experience. If you choose not to say anything at the time, The Company will not be liable to offer any compensation or refunds after.

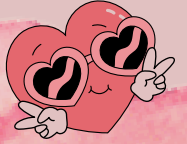
#### Food Allergies

Some dishes may contain or have traces of the 14 main present allergies, including nuts, or may have been made alongside other products containing them. If you have an allergy speak to your server about the ingredients used, it may not be listed on the menu.

# For Main

## 10 HOUR PULLED BEEF BRISKET MAFALDINE

Pulled Beef Brisket, Plum Tomato & Black Truffle Fondue, Mafaldine Ribbon Pasta, Pecorino Cheese



## FILLET OF COD

GFA

Garlic & Rosemary Creamy Stacked Potatoes, Fricasse of Roasted Chorizo, Samphire & Blushed Tomatoes

## PROSCUITTO WRAPPED CHICKEN BREAST

GFA

Confit Garlic & Chive Mash Potato, Pea, Broad Bean & Broccolini, Chicken Cream

## SALMON, KING PRAWN & HAKE CURRIED PIE

GFA

Spiced Salmon, King Prawn & Hake, Masala Mash, Wilted Greens, Black Onion Seeds & Micro Coriander



## MEDITERRANEAN VEGETABLE BAKED LASAGNE

GFA

V

Topped with a Taleggio Cheese Bechemal, Bocconcini, Rocket & Balsamic Salad, Garlic Ciabatta

## 12OZ SIRLOIN STEAK

GFA

Garlic Roasted Flat Field Mushroom & Tomato, Baked Onion Loaf, Koffman Chunky Chips, Cowboy Butter (+£6.50 Supplement)

## AUBERGINE KATSU CURRY

VN

Panko Breaded Aubergine, Katsu Curry Sauce, Cumin Infused Rice, Asian Vegetables & Coriander

# To Finish

## WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE

GFA

New York Style Cheesecake, Passionfruit Glaze, Popping Candy & Coconut Ice Cream

## CINNAMON COATED CHURROS

VN

Warm Cinnamon Sugared Churros, Biscoff Dipping Sauce, Chocolate Dipping Sauce, Fresh Strawberries

## AERO BROWNIE

GFA

V

Double Chocolate & Peppermint Brownie, Chocolate Mousse, Crushed Flake & Mint Chocolate Chip Ice Cream

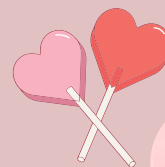


## STICKY TOFFEE PUDDING

GFA

V

Warm Sticky Toffee Pudding, Hot Toffee Sauce, Rum & Raisin Ice Cream



## ASSIETTE OF PUDDINGS FOR 2

GFA

Mini White Chocolate & Passionfruit Cheesecake, Sticky Toffee Pudding, Aero Brownie & Warm Cinnamon Coated Churros

## CHEESE & BISCUITS

GFA

Cave Aged Wookey Hole Cheddar, Cashel Blue, Petit French Brie, Miller Damsel Cracker Selection, Red Onion Jam & Quince (+£4.50 Supplement)