



hollybushhampstead.co.uk   @thehollybushpub  hollybushhampstead

### **SHARING PLATES**

(Perfect for two to share)

**Meat Board** served with wheat bread, remoulade, tomatade, pickled onion & gherkin **£15.50**

**Cheese Board** served with homemade crackers, quince, grapes & seasonal chutney **£14.50** (v)

### **STARTERS**

**Roast parsnip soup**, honeyed crème fraiche, focaccia **£6**

**London Porter Smoked Salmon**, beetroot relish, salmon caviar, spring onion pancake **£9.50**

**Smoked Chicken Liver Pate**, onion marmalade, toasted bread **£7.50**

**Lemon and Lovage Gnocci**, poppy seed butter sauce, grilled artichoke **£9.50** (v)

**Crab Mayonnaise**, dusted seaweed potato crisps **£10.50**

**Potted Game Terrine**, pickled onion & cornichons with Golden Pride sourdough bread **£9.50**

**Pork & Haggis Scotch Quails Egg & Chorizo Scotch Quails Egg**, tomatade, celeriac remoulade **£7.50**

**Trout & Salmon Fishcake**, served with a crayfish & lemon mayonnaise **£8.50**

### **ROASTS**

Served with seasonal vegetables, roast potatoes & Yorkshire pudding

**Half Corn Fed Roast Chicken** **£18.50**

**28-Day-Matured Hampshire Sirloin of Beef** **£19.50**

**Slow Roast Lamb Shoulder**, served on the bone **£23**

**Roasted Squash, Wild Mushroom, Spinach & Feta Wellington**, mushroom sauce **£16.50** (v)

### **MAINS**

**Roasted Baby Beetroot Salad**, chervil, artichoke heart, crispy goats' cheese & sunflower seeds **£15.50** (v)

**Baked Szechuan Aubergine**, served with aromatic orzo, cashew nuts & broccolini **£16.50** (v)

**Frontier-battered Cod & Chips**, mushy peas, tartare sauce **£14.50**

### **DESSERTS £7**

**Pear & Almond Tart**, brandy ice cream

**Sticky Toffee Pudding**, vanilla ice cream

**Pear, Apple & Blackberry Crumble**, ginger ice cream

**Chocolate Fondant Tart**, rosewater marshmallow, coffee ice cream

**Fig & Almond Tart**, brandy ice cream



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.