



hollybushhampstead.co.uk   @thehollybushpub  hollybushhampstead

SHARING PLATES

(Perfect for two to share)

Meat Board served with Golden Pride sourdough, 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** (v)

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

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

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

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

MAINS

New Forest Venison Fillet, game faggot, baby carrot, braised cabbage & pomme au four **£29.50**

Hampshire Rib-eye Steak, hand-cut chips, dressed herb salad, peppercorn sauce **£25**

Slow Cooked Somerset Beef Cheek Pie, creamy mushroom mashed potato, broccolini **£16.50**

Roasted Sea Bream, tempura langoustine, samphire, saffron potatoes, bisque **£21.50**

Guinea Fowl Cooked 2 Ways, ceps, baby vegetables, sautéed anya potatoes **£24**

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

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

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

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

Triple Chocolate Mousse, cherry & cream

Fig & Almond Tart, brandy ice cream

Pascal Persigout, Head Chef
The Holly Bush



@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.