



**Holly Bush NYE Menu**  
**Offer of one bottle of Prosecco half price**  
**for tables booked at 6pm to 7.30pm**

*STARTERS*

**West Mersea Rock Oysters 13**  
*oyster beignet, grilled oyster with chimicurri &  
oyster with aruga caviar & dill oil*

**Venison Carpaccio 10**  
*pear, almond & pine embers*

**Cornish Crab Ravioli 10**  
*langoustine bisque, caviar & herbs*

**Roasted Celeriac Soup (v) 8.5**  
*blue cheese tortellini, hazelnuts*

**Roasted Pumpkin (vg) 7.5**  
*sprout, endive, pomegranate, clementine*

*MAIN COURSES*

**Steamed Loin of Hake 19.5**  
*oyster beignet, artichoke, roasted onion sauce*

**Grilled Sea Bass 20**  
*cockle & mussel broth, sea herbs*

**Pumpkin Ravioli 15**  
*goat's curd, marjoram, chestnut oil*

**Saddle of Venison 28**  
*beetroot, cavolo nero, celeriac, chestnuts, jus*

**Maple Glazed Short Rib 23**  
*rainbow chard, mustard mash, bourbon*

**620g Cote de Boeuf to share 60**  
*smoked mushroom, onion rings, confit garlic & peppercorn sauce*

*DESSERTS*

**Vanilla Cheesecake 8.5**  
*blackberry, lemon curd, burnt meringue*

**Sticky Toffee Pudding 6.5**  
*pecan ice cream*

**Chocolate & Orange Mousse 8**  
*mandarin granita, chocolate tuille*

**Petit Fours & Coffee 7**  
*Hampstead fudge, chocolate macaroon, stout truffle & hazelnut praline*

**Cheese Board 13**  
*Cotswold Brie, Snowdonia Cheddar, Stinking Bishop, grape preserve*



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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.