

THE
KITCHEN



AT
HOLMES

ALL DAY DINING / À LA CARTE

AVAILABLE WEDNESDAY - SATURDAY 12:00 - 21:15

FROM THE FIELD AND DAIRY

Jerusalem Pita 9
Tahini, crushed tomatoes & EVOO (v) 430
kCal

Pita & Feta Whip 9
Taggiasca Olives, Pistachio,
Oregano & Sesame seeds (v)
528 kCal

Zucchini Fritti 10
Maldon sea salt (v)
319 kCal

Beetroot Hummus 11
Parsnips Falafel & Pickled Girolle (v,vg)
355 kCal

Smoked Burrata 12.50
Endive, red apple & walnuts (v)
446 kCal

Charcoalled Cauliflower Salad 15.5
Avocado yohini, radish, cucumber,
dill & zaatar (v)
289 kCal

Sweet Potato & Kale Salad 14
Roasted parsnip, endives, baby gem,
walnuts, sherry vinegar & Honey
dressing (v,vg)
495 kCal

Green Shakshuka 17
Eggs, avocado, sumak yoghurt (v)
394 kCal

Courgette Spaghetti 14.5/23.5
Pistachio, basil & smoked ricotta (v)
525/920 kCal

Ricotta Ravioli 12/21.5
Black truffle
553/1113 kCal

FROM THE SEA

Cuttlefish Croquettes 9.5
Tabasco mayo
456 kCal

Tuna Tartare 19.50
Wasabi avocado & rice tulle
260 kCal

Yellowtail Tiradito 17
Chilli, lemongrass, celery & radish
237 kCal

Grilled Octopus 19
Romesco, burnt leeks & zaatar
731 kCal

Red Prawn Carpaccio 24
Caviar & Amalfi lemon
176 kCal

Cod 28.50
Piquillo peppers, parsley Cream, toasted
almond & capers
196 kCal

Sea Trout 27
Puy lentils & salsa verde
834 kCal

Lobster Linguine 36
Tomato and basil
626 kCal

Grilled Whole Sea Bass 58
1362 kCal

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FROM THE LAND

Morcon 12

Iberico de Bellota 5j, Cugna'
176 kCal

Beef Carpaccio 19

Foie Gras & black truffle (gf)
492 kCal

Grilled Lamb Kofta 12.50

Tahini & pickled shimeji
548 kCal

Half Corn Fed Chicken 20

Roasted garlic, lemon & rosemary (gf)
1381 kCal

Tagliatelle 26.5

Venison ragout (gf)
1023 kCal

Herb Lamb Cannon & Ras-el-Hanout 34

Burnt Aubergine & yohini
698 kCal

Braised Beef Cheek 27

Ricotta & Marjoram Gnocchi, Kale & Black
Truffle Jus
698 kCal

Presa Iberica 27

Romesco sauce, padron peppers (gf)
906 kCal

LDF Rib-Eye of Beef 35 200g

35 days aged, (gf)
633 kCal

Veal Cutlet 39 300g

Cavolo nero & green harissa
614 kCal

SIDES

Chunky Chips 6

Maldon sea salt (v, vg)
530 kCal

Charred Sweet Potatoes 6

Yogurt & dukkah
160 kCal

Tenderstem Broccoli 7.5

Chilli, ginger & garlic
50 kCal

Roasted Beets 8

Smoked ricotta, dill & capers
76 kCal

INDULGENCES

White Chocolate &

Lemon Panna Cotta 8.75

Kumquat & sesame seed crumble
508 kCal

Tiramisu 8.5

394 kCal

Black Forest 9

998 kCal

Ricotta & Pear 9

743 kCal

Ice Cream

Pistachio 3.25 per scoop
183 kCal

Sorbet

Raspberry 3.25 per scoop (v, vg)
78 kCal

(v) vegetarian, (vg) vegan, (gf) gluten free

