



KITCHEN AT HOLMES

NIBBLES

Smoked Almond & Olives 8 Smoked paprika (375 kcal)	Jerusalem Pita & Tahini 9 Crushed tomato (430 kcal)	Cuttlefish Croquettes 9.5 Tabasco mayo (456 kcal)
Padron Peppers 6 Lime & Maldon sea salt (12 kcal)	Pita & Whipped Feta 9 Olives, pistachio & Za’atar (528 kcal)	Fried Squid 10.75 Aioli (247 kcal)
Zucchini Fritti 7.5 Maldon sea salt (319 kcal)	Culaccia (Parma) 12 Saffron pickled cauliflower (314 kcal)	Morcon 5J Iberico de Bellota 11 Cugna’ (176 kcal)

SMALL PLATES

FROM THE FIELD	FROM THE SEA	FROM THE LAND
Green Hummus 11 Broad beans falafel (386 kcal)	Tuna Tartare 15.5 Smoked burrata & black olive tapenade (231 kcal)	Beef Carpaccio 16 Foie gras & black truffle (492 kcal)
Artichoke Romana 12 Romesco & za’atar (95 kcal)	Hand Dived Scallop (each) 12 Burnt aubergine tahini & basil and lemon crust (215 kcal)	Lamb Kofta 12.5 Tahini, pickled shimeji & pita (548 kcal)
Apulian Burrata 8.5 / 13.5 Green peas & asparagus (250 / 436 kcal)	Sicilian Red Prawn Carpaccio 19.5 Oscetra caviar, Amalfi lemon & avocado wasabi (176 kcal)	Presa Iberica 16 / 26 Ajo blanco, almonds & white grape (325 / 589 kcal)
Asparagus & Black Truffle 11 Parmesan fondue, poached egg & focaccia crumble (357 kcal)	Yellowtail Tiradito 16 Celery, radish, chili & lemongrass dressing (237 kcal)	Breaded Lamb Cutlet (each) 14.75 Crushed new potatoes, spring onion & cumin mayo (476 kcal)
Holmes Greek Salad 13 Cucumber, cherry tomato, yellow peppers & 18 months aged feta (248 kcal)	Prawns Tartare 17.5 Green gazpacho (135 kcal)	
	Grilled Octopus 18 Potato, labneh, smoked paprika, burnt leeks & za’atar (185 kcal)	

LARGE PLATES

Baked Eggs Shakshuka 14 Aromatic harissa tomato sauce, piquillo peppers, spinach & yogurt (458 kcal)	Green Harissa Swordfish 16 / 27.5 Raw fennel, piquillo peppers, sundried tomato & capers (140 / 265 kcal)	Maccheroncini 13.5 / 19.5 Lamb ragù, mint & Roman pecorino (826 / 1378 kcal)
Courgette Spaghetti 14 / 23 Pistachio pesto, basil & smoked ricotta (525 / 930 kcal)	Pan Fried Hake 16 / 27.5 White asparagus & saffron mussels impepata (202 / 399 kcal)	Spiced Roast Half Chicken 21 Confit garlic, lemon & roasting jus (1381 kcal)
Ricotta Ravioli 13 / 21.5 Butter & black truffle (553 / 1113 kcal)	Lobster Linguine 36 Tomato & basil sauce (626 kcal)	Lake District Farmers Beef Ribeye 35 200g - 35 days aged & roasting jus (633 kcal)

TO SHARE

Grilled Whole Plaice 22 450g - salsa verde & lemon (545 kcal)	Lake District Farmers Beef Rump 69 500g - 35 days aged & roasting jus (714 kcal)
Grilled Whole Sea Bass 56 1kg - salsa verde & lemon (1362 kcal)	

SIDE DISHES

Chunky Chips 6 Maldon sea salt (530 kcal)
Charred Sweet Potato 6 Yogurt & dukkah (160 kcal)
Tenderstem Broccoli 7 Chilli, ginger & garlic (50 kcal)
Heritage Tomato Salad 7.5 Olives & red onion (150 kcal)

All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill. If you suffer from any allergy or food intolerance and wish to find out more about the ingredients we use, please inform your server. Please note: the recommended daily calorie intake is 2000 kcal for women and 2500 kcal for men. All calories provided per dish are based on 1 serving.