



TERRACE, BAR & LOUNGE

Served 12-9pm Monday-Sunday

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BITES

Nocellara Olives* Green Sicilian	6	Zucchini Fritti* Maldon sea salt & cracked black pepper	7	Padron Peppers* Yoghurt & dukkah	7
Tuscan Capocollo Ham* Fried polenta crouton	8	Porcini Croquettes* Garlic aioli	9	Deep Fried Buffalo Camembert* Piquillo pepper ketchup	11
Lamb Kofta Sliders Caramelised red onion & aged Gorgonzola	9	Saffron Arancini Beef ragù & smoked scarmorza	10	Holmes Fried Chicken Tabasco mayonnaise	11
Ras el Hanout Chicken Skewer Walnut tahini, spring onion & za'atar	11	Pizzetta Fritta Parma ham & burrata	12	Burrata Chantarelle mushrooms, black truffle, chestnuts & vanilla honey	17

MAINS, SANDWICHES & SALADS

Vegetarian Panuzzo Italian sandwich Tahini, aubergine, labneh, tomato, oregano, chilli oil & lettuce	12	Parisienne Baguette Jambon, comté, salted butter, cornichons & Dijon mustard	14	Lamb Kofta Pita Pita bread, tahini, tzatziki, pickled gherkin, lettuce, & green chilli	15
Courgette Orecchiette Basil, Parmesan, smoked ricotta & pistachio pesto	16	Club Sandwich Roasted chicken, maple smoked bacon, egg mayonnaise, lettuce, tomato & fries	21	Chicken & Avocado Salad Romaine lettuce, crumbled feta & mustard dressing	22
Grilled Tuna Niçoise Salad Mixed salad, beans, black olives, tomatoes, shallots, soft poached egg & a Mediterranean dressing	22	Holmes Burger Dirty burger patty, melted aged cheddar, streaky bacon, tomato, lettuce, mayonnaise, ketchup & French fries	24	Maccheroncini Lamb Ragù Homemade lamb ragù	24
				Lake District Beef Ribeye Roasting jus & French fries	46



FRIENDS OF HOLMES OUR NEW MEMBERSHIP PROGRAMME

Sign up today and get 15% off
your bill at Kitchen at Holmes, as
well as many other benefits

LUNCHTIME

House carafe | Red or white £22

EARLY BIRD

3pm-5pm

All classic cocktails £8 | Holmes lager £5

APERITIVO

5pm-6pm

2 Drinks & 2 Snacks*
£25

*Marked with * only.



Follow us @kitchenatholmes

Scan the QR code to view allergen and calorie information.

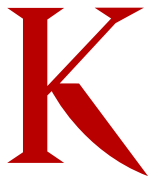
All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill. If you have any allergies or food intolerances, please inform your server.





DRINKS

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CLASSIC COCKTAILS £12

Daquiri*
Havana 3 Year, lime & sugar syrup

Mojito*
Havana 3 Year, mint, lime, sugar syrup & soda

Negroni*
Beefeater Gin, Campari & Antica Formula

Cosmopolitan*
Absolut Citron, Cointreau, lime & cranberry

Margarita*
Tequila, salt, lime

Dirty Martini*
Beefeater Gin, Noilly Prat & olive brine

Aperol Spritz*
Prosecco, aperol, soda water, orange

Hugo Spritz*
Prosecco, elderflower, lime, mint, soda water

Gin & Tonic*
Beefeater Gin & London Essence tonic

ZUCCHINI FRITTI & MARTINI £15

Vesper Martini
Plymouth Gin, Absolut
Elyx, Lillet Blanc

Blossom Martini
Plymouth Gin, dry Vermouth,
elderflower, white balsamic,
saline solution

Fino Martini
Absolut Elyx, fino sherry,
dry Vermouth, saline
solution, lemon oil

Martinez Martini
Plymouth Gin, sweet
Vermouth, maraschino,
cherry

Gibson Martini
Plymouth Gin, pickled
onion

SIGNATURE COCKTAILS £14

Scarlet Margarita
Olmeca Plata Tequila, passion fruit,
raspberry, rose, lime & foam

Salted Caramel Espresso Martini
Absolut Vodka, salted caramel, espresso &
sugar syrup

Med Paloma
Mezcal Ojo de Dios, Campari, Antica
Formula, grapefruit, orange bitters & soda

Le Jardin Fumé
Mezcal Ojo de Dios, pineapple, Aperol,
green chartreuse, & lime

Pineapple Cask
Maker's Mark Bourbon, pineapple rum,
Amaro Averna, vanilla & Angostura bitters

Cherry Fizz
Absolut Vodka, cherry liqueur, raspberry.
lemon & prosecco

NON ALCOHOLIC COCKTAILS £8

Lavender Lemonade
Holmes-made lavender syrup, lemon
juice & soda

Enola No. 2
Passion fruit, vanilla, seasonal berries & soda

Regent's Iced Tea
Earl grey tea, peach syrup, lemon juice & soda

BAR WINES SELECTION

ROSÉ & SPARKLING

	G	C	B
Prosecco 'Argeo' Ruggeri, Italy NV	9.5		42
Devaux, Cuvée D Champagne, France	17.5		105
Le Pianure, Rosato Friuli-Venezia Giulia, Italy	11	27	42
'Villa Esterelle' Côtes de Provence, France	13.5	36	56

RED

	G	C	B
Primitivo Mocavero Puglia, Italy	12	32	49
Pinot Noir Les Mougeottes, France	11	28	42
Bodegas 'LAN' Rioja Crianza La Rioja, Spain	12	33	45
Chianti, Podere della Filandra Tuscany, Italy	14	41	58

WHITE

	G	C	B
Vinho Verde, Quinta da Lixa Minho, Portugal	9.5	27	39
Tinpot Hut, Sauvignon Blanc Marlborough, New Zealand	14	42	58
Chardonnay, 'Le Pianure' Friuli-Venezia Giulia, Italy	12	32	49
Gavi di Gavi, Rovereto, 'Picollo' Piedmont, Italy	14	39	59

BEER & CIDER

BOTTLED BEER & CIDERS

Peroni 7.5 | Peroni GF 6.5 | Prime Time IPA
7.5 | Sassy Cidre 7.5 | Lucky Saint 0.5% 6.5

DRAUGHT BEER

Guinness 6 / 8.5 | Monte Carlo 5.5 / 8 | Holmes Lager 4 / 7

Wines are served by the glass at 175ml, champagne at 125ml and spirits at 50ml. Wine is also available in 125ml serving and spirits are available in 25ml serving upon request.

