



À LA CARTE

Served Monday 12-4, Tuesday-Friday 12-9pm & Saturday 4-9pm

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APERITIVO

White Tomato Martini VG	9	Amarillo VG	9	Mai VG	9
Olive oil Absolute Vodka, tomato water, sea salt		Beefeater gin, Suze peach, Chartreuse, lemon verbena oil		Lillet blanc, lemon juice, Angostura bitters, soda water	

SMALL PLATES

Holmes Focaccias VG	6	Pan con Tomato V	6	Prawn Cocktail	12
EVO oil & Modena balsamic vinegar		Add Sicilian anchovies +4		Marie Rose sauce, lettuce & Amalfi Lemon	
Lamb Kofta Skewer	13	Pickled Beetroots V	13	Duck Tostada	15
Tahini, green chilli & pickled mushrooms		Whipped feta, figs, walnuts, seeds & Vincotto		Confit duck, celeriac & apple remoulade & fried sage	
Burrata V	17	Kinglas Smoked Salmon	18	Seared Beef Carpaccio	18
Chanterelle mushrooms, black truffle & vanilla honey, chestnuts, focaccia crumble & radicchio tardivo		Gribiche sauce, cucumber & radish		King oyster mushrooms, black truffle & crispy parsnips	

MAIN PLATES

Charred Leeks & Baby Artichokes VG	25	Corn-Fed Chicken Supreme	25	Grilled Salmon	29
Romesco sauce		Mash potato, mustard & wild mushroom sauce		Lobster & truffle beurre blanc, cannellini beans & samphire	
Lamb Shank	36	Lake District Farmers Beef Ribeye	46	Whole Grilled Sea Bass (Serves 2)	49
Pearl barley orzotto, king oyster mushrooms & green harissa		Roasting jus & French fries 35 days aged 250g		Sundried tomato & black olive dressing 1kg	
				Lake District Farmers Porterhouse (Serves 2)	110
				Roasting jus & French fries 35 days aged, 900g	

PASTAS

Basil Pesto Orecchiette V	14/21	Ricotta Ravioli V	15/24	Paccheri	24
Courgette, Parmesan, smoked ricotta & pistachio		Butter emulsion & black truffle shavings		Crab, cream & saffron	
Pumpkin Gnocchi	24	Maccheroncini	24	Lobster Linguine	39
Italian sausage ragù, 24 month Parmesan fondue & artichokes		Homemade lamb ragù		Datterino tomatoes & basil	

SALADS

Quinoa Salad VG	12	Flaked Salmon	20	Chicken & Avocado	22
Beetroot hummus, roasted pumpkin, pumpkin seeds & herbs		Radicchio, Belgium endives, peashoot, burnt corn, kale, pomegranate & tabasco mayonnaise		Mustard dressing, baby gem lettuce & crumbled feta	
Add chicken +£5					
Add hot smoked salmon +£7					

SIDES

Tenderstem Broccoli VG	8	Fennel Salad VG	8	Puy Lentils Warm Salad VG	8
Red chilli, ginger & garlic		Roasted celeriac, orange & ajo blanco		Roasted pumpkin & jerusalem artichokes	
Green Salad VG	6	French Fries VG	6		
Cucumber & radish		Oregano & Maldon sea salt			

SET MENU

2/3 COURSE | £27.50/£32

Available between 12–3pm & 5-6pm Monday to Friday

STARTERS

- Pickled Beetroots V
Feta, figs, walnuts & Vincotto
- Prawn Cocktail
Marie Rose, lettuce & lemon
- Lamb Kofta Skewer
Tahini, green chilli & pickled mushrooms

MAINS

- Charred Leeks & Artichokes VG
- Courgette Orecchiette & Basil Pesto V
- Maccheroncini Lamb Ragù
- Sea Bream & Piquillo Cream
- Chicken & Avocado Salad
- Corn-Fed Roasted Chicken Supreme

DESSERTS

- Tiramisù V
- Affogato V
- Ice Cream & Sorbet Selection V



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Scan the QR code to view allergen information.



V - Vegetarian | VG - Vegan

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

Served 12-9pm Monday-Sunday

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CLASSIC COCKTAILS £12

Daquiri* Havana 3 Year, lime & sugar syrup	Cosmopolitan* Absolut Citron, Cointreau, lime & cranberry	Negroni* Beefeater Gin, Campari, Sweet Vermouth
Aperol* Prosecco, aperol, soda water, orange	Sidecar* Martell VS Cognac, Cointreau, lemon, sugar	Dirty Martini* Beefeater Gin, Noilly Prat & olive brine
French 75* Beefeater, lemon, sugar, Devaux Brut Champagne	Hugo* Prosecco, elderflower, lime, mint, soda water	Manhattan* Woodford Reserve, Antica Formula, Noilly Prat, bitters

ZUCCHINI FRITTI & MARTINI £15

Choose from our selection of martinis and enjoy zucchini fritti on the side

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
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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 Fume 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
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BAR WINES SELECTION

ROSÉ & SPARKLING	G	C	B	RED	G	C	B	WHITE	G	C	B
Le Pianure, Rosato Friuli-Venezia Giulia, Italy	11	27	42	Pinot Noir Les Mougeottes, France	11	28	42	Vinho Verde, Quinta da Lixa Minho, Portugal	9.5	27	39
Villa Estérelle Côtes de Provence, France	13.5	36	56	Primitivo Mocavero Puglia, Italy	12	32	49	Chardonnay, 'Le Pianure' Friuli-Venezia Giulia, Italy	12	32	49
Prosecco 'Argeo' Ruggeri, Italy NV	9.5		42	Bodegas 'LAN' Rioja Crianza La Rioja, Spain	12	33	45	Tinpot Hut, Sauvignon Blanc Marlborough, New Zealand	14	42	58
Devaux, Cuvée D Champagne, France	17.5		105	Chianti, Podere della Filandra Tuscany, Italy	14	41	58	Gavi di Gavi, Rovereto, 'Picollo' Piedmont, Italy	14	39	59

BEER & CIDER

BOTTLED BEER & CIDER

Peroni	7.5
Peroni Gluten Free	6.5
Prime Time IPA	7.5
Sassy Cidre	7.5
Lucky Saint 0.5%	6.5

DRAUGHT BEER

Holmes Lager	4 / 7
Holmes IPA	6 / 8.5
Monte Carlo	5.5 / 8

SOFT DRINKS

London Essence Lemonade	5	London Essence Jasmine & Peach Soda	5
London Essence Ginger Beer	5	Coca Cola	5
London Essence Pink Grapefruit Soda	5	Diet Coke	5

LUNCHTIME House carafe £22
EARLY BIRD 3pm-5pm All classic cocktails £8 Holmes lager £5
APERITIVO 5pm-6pm 2 Drinks & 2 Snacks* £25 *Marked with * only.



FRIENDS OF HOLMES

OUR NEW MEMBERSHIP PROGRAMME

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

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.

