

Welcome to **The Holly Bush...** At The Holy Bush, we believe great food starts with quality ingredients and honest cooking. Our menu is built around seasonal and locally sourced produce, featuring fresh, vibrant flavours that celebrate the best of British dining with French & global influences.

Guests with allergens or dietary requirements are encouraged to inform our service team before ordering.

Starters

- Torched' English vine tomato bruschetta, garden herb dressing with a baked feta crumb (v) £6
Marinated Greek olives, shallots, peppers & herbs served with warm bread (vg) £6
Goat's cheese mousse with lightly pickled and roasted beetroot, beetroot puree, chive oil and candied white truffle walnuts (v) £11.90
Confit duck & yuzu chicken rilette with a rustic pistachio crumb, served with lightly pickled cucumber & toasted sourdough £11.90
Velvet' cheddar, leek & potato soup with a cress pesto, and a rosemary and garlic crostini £7.95
Home baked warm focaccia & virgin olive oil (vg) £6

Mains & Classics

- Pavé of Tamworth Pork Belly & £20.00
Succulent pork belly with crisp crackling, served with velvet potato puree, torched spring greens, cider apple puree, and a country-style gravy.
- Classic Pappardelle with Slow Braised Beef & Red Wine Ragu £18.99
Handmade pappardelle pasta, folded with a rich smoky beef & red wine ragu, sauteed chestnut mushroom and finished with truffle oil & pecorino.
- Pan Roasted Scottish Seabream with a White Bean Cassoulet (gf) £21.50
A crisp seabream fillet, pan-roasted in butter, garlic, shallot, lemon and capers served with a bean cassoulet & crispy cavolo nero.
- Parma Ham Crusted Corn Fed' Chicken Supreme £21.99
Cornfed chicken breast with a sage & confit onion stuffing, a Parma ham crumb served with a rich butter potato puree, vinchy carrots, purple sprouting broccoli, chicken jus & a sage beurre noisette.
- Aubergine & Courgette Parmigiana (vg, df) £19.50
A truly all-plant-based vegetable bake with layers of fried aubergine and courgette, tomato ragu, and a bay & thyme velouté, topped with a garden herb & seed crust, served with a mixed salad & pesto.
- "Perfection" The Burger £18.50
Our perfection burger comprised of a perfectly blended 8oz wagyu beef burger, a sweet, toasted brioche bun, smoked back bacon hugged by lashings of silky American-style cheese, on a bed of smoky garlic ranch, iceberg, tomato, and pickles with a sweet, tangy tomato & mustard relish to top it off.
- Hickory Smoked' British Lamb Rump (gf, df) £23.50
A succulent British lamb rump, slow smoked over hickory wood with a blend of herbs & spices and pan baisted with woody herbs and garlic, served with a velvet potato puree, maple roasted roots, sautéed greens, and a roast shallot and mint pan jus.

A discretionary service charge of 9.5% will be added to your dining bill.

Caution: We take great care in our preparation; however we cannot guarantee the complete absence of allergen traces. Game dishes may occasionally contain lead shot despite careful inspection, and meat products may contain small amounts of bone or cartilage.

Sides

Skin of Fries, with smoked paprika, garlic & onion salt *(v,df,gf)* £3.95
Baby Caesar Salad, gem, Caesar dressing, croutons & parmesan *(v)* £5.95
Classic House Salad, tomato, cucumber, bibb lettuce & vinaigrette *(v,df,gf)* £4.95
Seasonal Spring Greens, cavolo nero, kale, cabbage & butter *(v)* £4.95

Sauces

Beef Gravy £3.65
Peppercorn Sauce £2.95
Smoky Barbecue Sauce *(vg)* £1.95
Tomato & Shallot Ketchup *(vg)* £1.95

Artisan' Sourdough Pizza

Our pizzas are made with authentic artisan sourdough, naturally fermented for exceptional flavour and texture, and topped with quality, seasonal ingredients.

Roast Vegetable and Wild Garlic Pesto" *(vg)* £16.50

A classic margherita base, with charcoal roasted peppers & courgettes, onion, olives, and pesto.

Spiced Sausage with a Honey & Fennel Caramel £18.50

Calabrian nduja with golden honey, creamy Fior di Latte mozzarella, and caramelised onions, with fresh basil and a touch of chilli.

White Truffle & Chestnut Mushroom *(v)* £19.50

Chestnut mushrooms, Fior di Latte mozzarella, white truffle sauce, Parmesan shavings and fresh thyme.

Classic Margherita *(v)* £17.50

Rich tomato sauce, Fior di Latte mozzarella, fresh basil, extra virgin olive oil, and sea salt.

Pizza Caesar £19.50

Fior di Latte mozzarella, Parmesan, grilled chicken, crispy bacon, Caesar dressing, and a sprinkle of black pepper.

For Smaller Appetites

A 9" Margherita served with fries or veggies and a side garnish of salad *(v)* £10.95

Royal Cheeseburger, served with a side of fries or salad and a garlic aioli dip £11.50

Spaghetti al Pomodoro' A true Italian classic tomato and basil sauce with spaghetti,
and a touch of parmesan *(v)* £9.95

Four Cheese Mac & Cheese, served with garlic bread & salad £10.95



Sweets & Desserts

Double Baked Chocolate Brownie £8.50

Rich chocolate ganache and a Brenton caramel ice cream

Maple Rich Sticky Toffee Pudding £8.50

A rich maple-based sticky toffee sponge cake served with toffee sauce and custard (vanilla ice cream alternative)

Classic Cheese Board £11.95

Bevaule Blue, Westcomb cheddar and Paysen Brenton Brie, served with salted crackers, grapes, celery and a roast onion & herb chutney