



# KITCHEN AT HOLMES

## NIBBLES

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Smoked Almond & Olives 8  
Smoked paprika (375 kcal)

Padron Peppers 6  
Lime & Maldon salt (12 kcal)

Zucchini Fritti 7.5  
Maldon sea salt (319 kcal)

Jerusalem Pita & Tahini 9  
Crushed tomato (430 kcal)

Pita & Whipped Feta 9  
Olives, pistachio & Za'atar (528 kcal)

Culaccia (Parma) 12  
Saffron pickled cauliflower (314 kcal)

Cuttlefish Croquettes 9.5  
Tabasco mayo (456 kcal)

Fried Squid 10.75  
Aioli (247 kcal)

Morcon 5J Iberico de Bellota 11  
Cugna' (176 kcal)

## SMALL PLATES

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### FROM THE FIELD

Green Hummus 11  
Broad beans falafel (386 kcal)

Artichoke Romana 12  
Romesco & Za'atar (95 kcal)

Apulian Burrata 8.5 / 13.5  
Green Peas & asparagus (250 / 436 kcal)

Asparagus & Black Truffle 11  
Parmesan fondue, poached egg & focaccia crumble (357 kcal)

Holmes Greek Salad 13  
Cucumber, cherry tomato, yellow peppers & 18 months aged feta (248 kcal)

### FROM THE SEA

Tuna Tartare 15.5  
Smoked burrata & black olive tapenade (231 kcal)

Hand Dived Scallop (each) 12  
Burnt aubergine tahini & basil and lemon crust (215 kcal)

Sicilian Red Prawn Carpaccio 19.5  
Oscetra caviar, amalfi lemon & avocado wasabi (176 kcal)

Yellowtail Tiradito 16  
Celery, radish, chili & lemongrass dressing (237 kcal)

Prawns Tartare 17.5  
Green gazpacho (135 kcal)

Grilled Octopus 18  
Potato, labneh, smoked paprika, burnt leeks & za'atar (185 kcal)

### FROM THE LAND

Beef Carpaccio 16  
Foie gras & black truffle (492 kcal)

Lamb Kofta 12.5  
Tahini, pickled shimeji & pita (548 kcal)

Presa Iberica 16 / 26  
Ajo blanco, almonds & white grape (325 / 589 kcal)

Breaded Lamb Cutlet (each) 14.75  
Crushed new potatoes, spring onion & cumin mayo (476 kcal)

## LARGE PLATES

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Baked Eggs Shakshuka 14  
Aromatic Harissa tomato sauce, piquillo peppers, spinach & yogurt (458 kcal)

Courgette Spaghetti 14 / 23  
Pistachio pesto, basil & smoked ricotta (525 / 930 kcal)

Ricotta Ravioli 13 / 21.5  
Butter & black truffle (553 / 1113 kcal)

Green Harissa Swordfish 16 / 27.5  
Raw fennel, piquillo peppers, sundried tomato & capers (140 / 265 kcal)

PanFried Hake 16 / 27.5  
White asparagus & Saffron mussels impepata (202 / 399 kcal)

Lobster Linguine 36  
Tomato & basil sauce (626 kcal)

Maccheroncini 13.5 / 19.5  
Lamb ragu, mint & Roman pecorino (826 / 1378 kcal)

Spiced Roast Half Chicken 21  
Confit garlic, lemon & roasting jus (1381 kcal)

Lake District Farmers Beef Ribeye 35  
200g - 35 days aged & roasting jus (633 kcal)

## TO SHARE

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Grilled Whole Plaice 22  
450g - salsa verde & lemon (545 kcal)

Grilled Whole Sea Bass 56  
1kg - salsa verde & lemon (1362 kcal)

Lake District Farmers Beef Rump 69  
500g - 35 days aged & roasting jus (714 kcal)

## SIDE DISHES

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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.