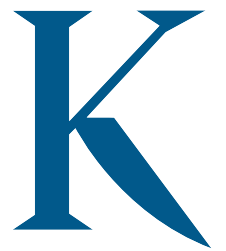




À LA CARTE MENU

Served 12-9pm Tuesday-Saturday and 12-4pm Sunday-Monday



APERITIVO

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

Holmes Focaccias EVO oil & Modena balsamic vinegar	6	Burrata Piquillo peppers, heritage tomatoes, basil & black olives	15	Octopus Fava bean cream, sauce vierge & za'atar	22
Pita Crushed tomato, roasted shallots, tahini & yoghurt	9	Asparagus & Whipped Feta Focaccia crumble & pea shoots	15	Seared Beef Carpaccio King oyster mushrooms, black truffle & crispy Jerusalem artichokes	18
Tzatziki Crudités & pickled red onions	10	Sicilian Pink Prawns Tartare Stracciatella cheese, Kalamata olive dressing, Amalfi lemon & parsley cress	22	Lamb Kofta Skewer Tahini, green chilli & pickled mushrooms	13

MAIN PLATES

PASTAS

Ricotta Ravioli Black truffle butter & truffle shavings	15/24	Lobster Linguine Datterino tomatoes & basil	39	Maccheroncini Lamb Ragù Homemade lamb ragù	24
Courgette "Spaghetti" Basil, Parmesan, smoked ricotta & pistachio pesto	14/21	Saffron Fregola (Serves 2) Red mullet, mussels, cuttlefish & courgette	41	Bigoli Asparagus, parmesan, butter & lemon breadcrumbs	21

SALADS

Superfood Barley, basil pesto, butternut squash, pak choi, tenderstem broccoli, flaked almonds & pumpkin seeds	16	Grilled Tuna Niçoise Mixed salad, beans, black olives, tomatoes, shallots, soft poached egg & a Mediterranean dressing	22	Chicken & Avocado Mustard dressing, baby gem lettuce & crumbled feta	22
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FROM THE GRILL

Romanesco Cauliflower Red harissa honey, tahini & fried shallots	18	Lamb Cutlets Herb crusted with sweet potato purée, fried kale & pomegranate molasses	36	Whole Grilled Sea Bass (Serves 2) Sundried tomato & black olive dressing 1kg	49
Grilled Hake Romesco broccoli, charred leek & za'atar	27	LDF Beef Rump Green peppercorn sauce & French fries 35 days aged, 180 gr	35	Half or Whole Spiced Chicken Lemon, garlic & jus	24 / 42
				LDF Cote de Boeuf French fries & jus 35 days aged, 600g	98

TO SHARE

SIDES

Tenderstem Broccoli 8 | Cavolo Nero & Leeks 8 | Baked Tomato Provencale 8 | Green Salad 6 | French Fries 6

STARTERS

Tzatziki & Crudités
Lamb Kofta Skewer
Cuttlefish Croquettes with Tabasco Aioli

MAINS

Courgette Spaghetti with Basil Pesto
Holmes Cheeseburger with Smoked Bacon & French Fries
Grilled Tuna Niçoise Salad
Saffron, Mussels & Courgette Fregola
Avocado, Chicken & Feta Salad
Half Spiced Chicken

SET MENU £27.50/32

2/3 COURSE QUICK LUNCH

DESSERTS

Tiramisu
Ice Cream & Sorbet Selection
Affogato

Available between 12 – 3pm Monday to Friday

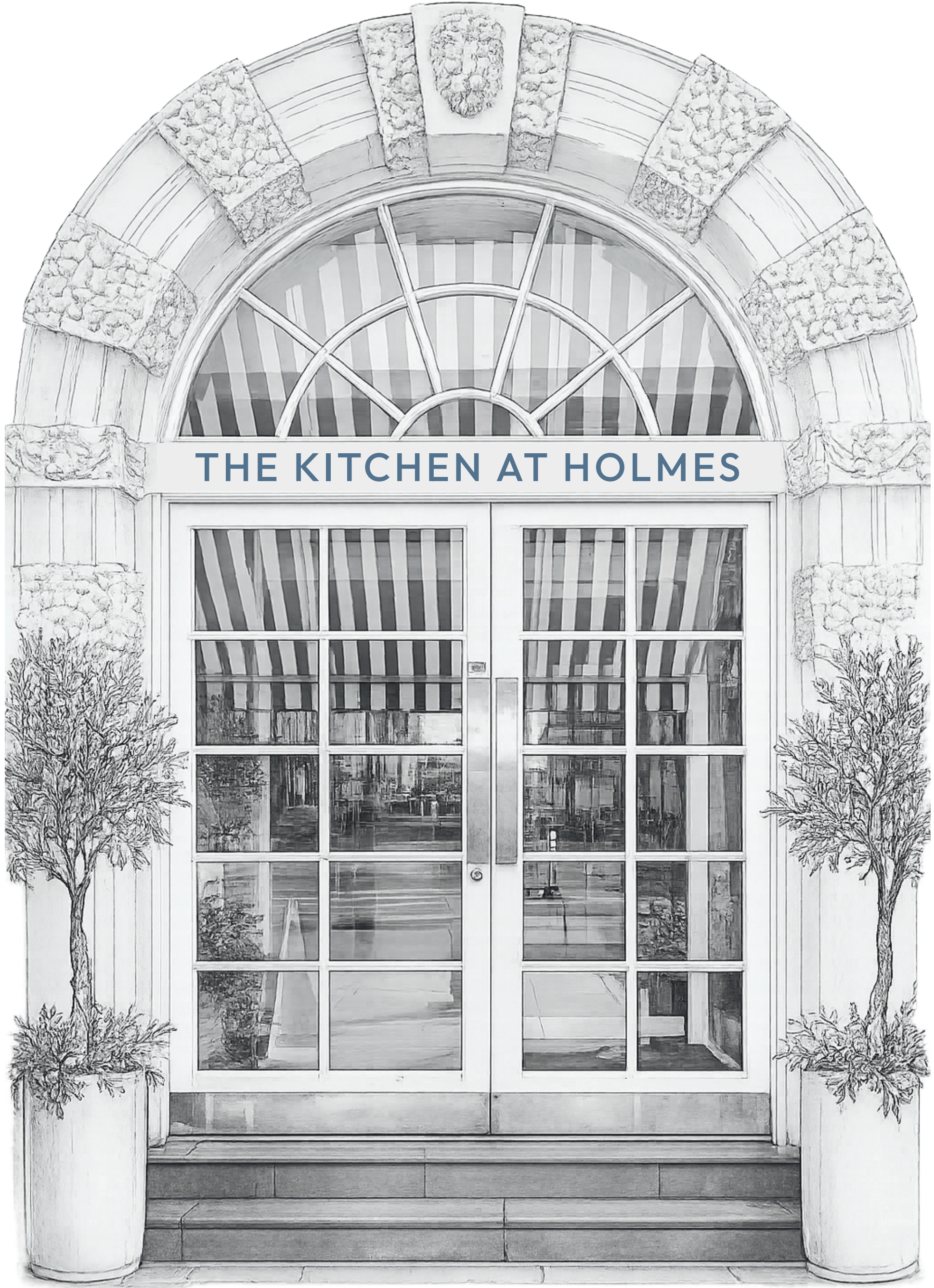
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Scan the QR code to view allergen and calorie information.



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.





THE KITCHEN AT HOLMES