



À LA CARTE

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

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APERITIVO

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

MAIN PLATES

PASTAS

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

SALADS

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

FROM THE GRILL

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

TO SHARE

SIDES

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

SET MENU

2/3 COURSE | £27.50/£32

Available between 12–3pm & 5-7pm Monday to Friday

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

DESSERTS

Tiramisu
Ice Cream & Sorbet Selection
Affogato

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



Follow us @kitchenatholmes

Scan the QR code to view allergen and calorie 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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BITES

Nocellara Olives* Green Sicilian	6	Zucchini Fritti* Maldon sea salt & cracked black pepper	7	Padron Peppers* Yoghurt & dukkah	7
Wild Boar Salami* Fried polenta crouton	8	Cuttlefish 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 Piquillo peppers, heritage tomatoes, basil & black olives	15

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	Gin & Tonic* Beefeater Gin & London Essence tonic	Dirty Martini* Beefeater Gin, Noilly Prat & olive brine

SPRITZ £12

Aperol Spritz Prosecco, aperol, soda water, orange	Hugo Spritz Prosecco, elderflower cordial, lime, mint, soda water	Portofino Sunset Italicus Bergamot Liqueur, blood orange, lemon, prosecco & soda	Riveria Rosato Absolut Vodka, passion fruit, strawberries & pink grapefruit soda	Amalfi Malfi Originale Gin, Limoncello, basil, lemon, prosecco & soda water	Spritz de Provence Domain de l'Amour rosé wine, peach, lemon, orange bitters & soda water
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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
Prosecco 'Argeo' Ruggeri, Italy NV	9.5		42	Primitivo Mocavero Puglia, Italy	12	32	49	Vinho Verde, Quinta da Lixa Minho, Portugal	9.5	27	39
Devaux, Cuvée D Champagne, France	17.5		105	Pinot Noir Les Mougeottes, France	11	28	42	Tinpot Hut, Sauvignon Blanc Marlborough, New Zealand	14	42	58
Le Pianure, Rosato Friuli-Venezia Giulia, Italy	11	27	42	Bodegas 'LAN' Rioja Crianza La Rioja, Spain	12	33	45	Chardonnay, 'Le Pianure' Friuli-Venezia Giulia, Italy	12	32	49
Villa Estérelle Côtes de Provence, France	13.5	36	56	Chianti, Podere della Filandra Tuscany, Italy	14	41	58	Gavi di Gavi, Rovereto, 'Picollo' Piedmont, Italy	14	39	59

LUNCHTIME

House carafe £22

EARLY BIRD

3pm-5pm
All classic cocktails & spritz £8

APERITIVO

5pm-6pm
2 Drinks & 2 Snacks* £25
*Marked with * only.

BEER

Bottled Beers & Ciders	Draught Beer
Peroni 7.5 Peroni GF 6.5 Prime Time IPA 7.5 Sassy Cidre 7.5 Lucky Saint 0.5% 6.5	Guinness 8.5 / 6 Monte Carlo 8 / 5.5 Holmes Lager 7 / 4

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.

