



## BAR PLATES

Trealy Farm charcuterie & house pickles	10
Atlantic Edge oyster(s), 'bloody mary', shallot vinaigrette	4 <i>1pc</i>
Raw & pickled autumn vegetables, gochujang humus (ve)	8
Grilled sourdough, extra virgin olive oil, sea salt (ve)	5
Nocellara olives (ve)	6
Manchego, truffle honey, sourdough melba	7
Steak sourdough, blue cheese, mustard-mayo, caramelised onion, baby gem	14
Dry-aged wagyu burger, toasted brioche, smoked cheddar, crispy bacon, traditional garnish	18
Pork belly croquettes & 'nduja mayo	9 <i>3pc</i>
Pork & 'nduja scotch egg, jalapeño oil, house picalilli	12
Beer-battered haddock & thick-cut chips, mushy peas, tartare sauce, curry dip	22
180g fillet, peppercorn or béarnaise, confit roscoff onion, watercress	34
Fries (ve) / Thick-cut chips (ve)	6
<i>add Truffle &amp; spenwood (v / ve)</i>	4

(v) vegetarian | (ve) vegan  
(v / ve) vegetarian dish can be adapted to vegan

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable.

All prices are inclusive of VAT



SILURES

AT HOLM HOUSE