

The Holly Tree - Steak Night **Every Wednesday 5 To 8pm**

Choose Your Cut

- 8 Oz Fillet- £33
- 10 Oz Sirloin - £26
- 12 Oz Ribeye - £30
- 16 Oz Rump - £28

Served with homemade rosemary & sea salt triple cooked chips, beef steak tomato stuffed with parmesan, red onion and roquette salad (GF,DFA)

All our steaks are come from British cattle and are sourced from a local butcher

Fish And Vegetarian Option

Roasted Butternut Squash Steak - £14 (GF,DFA)

Served with homemade rosemary & sea salt triple cooked chips, roasted beef steak tomatoes, red onion and roquette salad

Grilled Seabass £15 (GF)

Homemade rosemary & sea salt triple cooked chips, grilled asparagus & spring onions, tartar sauce

Homemade Sauces - £3

Thai Green Peppercorn Sauce

Bearnaise Sauce

Brighton Blue Hollandaise

Mushroom & Red Wine Jus

Chimichurri

(Chopped Herbs, Garlic, Chilli, & Olive Oil)

Café De Paris Butter

Side Dishes - £4

Homemade Beer Battered Onion Rings

Grilled Asparagus & Spring Onions

Wild Mushrooms Sauteed In Confit Garlic Butter & Tarragon

Dauphinoise Potatoes

Scampi

Fried Duck Egg with Confit Garlic & Parsley Oil

At the Holly Tree we try wherever possible to us locally sourced and seasonal ingredients. Please when ordering advise your server of any food allergies you may have and feel free to ask your server about any allergens questions you may have. we cook all our meals from fresh so there may be a wait at busy times.

We appreciate your patience

VEA= vegan available GFA = gluten free available DF = dairy free

Discretionary service charge of 10% added to tables