

HOUSE COCKTAILS

|   |     |   |     |
|---|-----|---|-----|
| <b>French 75</b><br>Beefeater gin, lemon juice, sugar syrup & Champagne | 9   | <b>Fizz 'n Fruity</b><br>Manchester raspberry gin, raspberry syrup, lime, fresh mint & lemonade | 6.5 |
| <b>32 Sunrise</b><br>Absolut vodka, orange juice & grenadine            | 6.5 | <b>Gin Daisy</b><br>Beefeater gin, orange juice, grenadine, lemon juice & soda                  | 6.5 |
| <b>Kir Royal</b><br>Crème de Cassis, Champagne                          | 9   |   |     |

NIBBLES

|  |     |  |     |
|--|-----|--|-----|
| <b>Smokehouse nuts <sup>(N)*</sup></b>           | 3.5 | <b>Chargrilled flatbread with garlic</b>   | 6.5 |
| <b>Selection of bread, oil &amp; balsamic</b>    | 5.5 | <b>Chargrilled flatbread with garlic, pesto &amp; mozzarella <sup>(N)*</sup></b> | 7.5 |
| <b>Halloumi fries with tomato dipping sauce</b>  | 5.5 | <b>Chargrilled flatbread with goat's cheese, red onion, Parma ham &amp; fig</b>  | 8.5 |
| <b>Olives &amp; sunblushed tomatoes ●* (GF)*</b> | 4   |  |     |

STARTERS

|  |     |  |     |
|--|-----|--|-----|
| <b>Chef's soup of the day</b>  | 6.5 | <b>Scallops of the day</b>   | 12  |
| <b>Parma ham &amp; asparagus</b><br>with crispy fried poached egg & hollandaise sauce                      | 8.5 | <b>King prawn &amp; monkfish skewer <sup>(GF)*</sup></b><br>Crispy Asian slaw, chilli & coriander dressing | 9.5 |
| <b>Goats cheese croquette <sup>(V)*</sup></b><br>Olives, tomato & oregano ketchup                          | 7   | <b>Confit salmon <sup>(GF)*</sup></b><br>Samphire & new potato salad with pickled cucumber                 | 7.5 |
| <b>Halloumi salad <sup>(V)*</sup></b><br>With watermelon, heritage tomatoes, mint & a pomegranate dressing | 8   | <b>Chicken liver parfait</b><br>Red onion marmalade, onion pearls, thyme & black pepper crostini           | 7.5 |

SIDES

|   |     |  |   |
|---|-----|--|---|
| <b>French fries</b>                             | 3.5 | <b>Sautéed greens with bacon <sup>(GF)*</sup></b>  | 4 |
| <b>Sweet potato fries</b>                       | 4   | <b>Farm shop vegetables <sup>(GF)*</sup></b>   | 4 |
| <b>Hand cut, triple cooked chips</b>            | 4   | <b>Rocket &amp; parmesan with balsamic dressing <sup>(GF)*</sup></b>                         | 4 |
| <b>Cauliflower cheese</b>                       | 4   | <b>32 house salad <sup>(GF)*</sup></b>   | 4 |
| <b>Halloumi fries with tomato dipping sauce</b> | 5.5 | <b>Clean &amp; Lean house salad, no dressing ●* (GF)*</b><br><i>(add lemon oil optional)</i> | 4 |

THE MAIN EVENT

|  |    |  |      |
|--|----|--|------|
| <b>Duo of beef</b><br>Beef shin & Diane sauce pie, chargrilled fillet steak, pomme purée & sautéed greens                              | 22 | <b>Pan fried salmon <sup>(GF)*</sup></b><br>Crushed new potato, asparagus & chive butter sauce                       | 17.5 |
| <b>Pan fried lamb chops <sup>(GF)*</sup></b><br>Cauliflower purée, wild garlic, kale, mint crushed new potatoes, charred shallot & jus | 20 | <b>Grilled fillet of sea bass</b><br>Giant tiger prawn, crispy paella cake, spinach & lemon butter sauce             | 17   |
| <b>Slow cooked pork belly</b><br>Sticky maple glazed ribs, sage & leek cake, black pudding, carrot, fine beans & port jus              | 19 | <b>Chargrilled swordfish steak <sup>(GF)*</sup></b><br>Fondant potato, nicoise vegetable & roasted tomato sauce      | 17.5 |
| <b>Roast breast of chicken <sup>(GF)*</sup></b><br>Cassoulet of haricot beans, Toulouse sausage & spinach                              | 14 | <b>Spinach &amp; ricotta cannelloni <sup>(V)*</sup></b><br>With sunblushed tomato, mini calzone, pesto & house salad | 14   |

32 FAVOURITES

|   |      |  |    |
|---|------|--|----|
| <b>Fish &amp; chips</b><br>Beer battered haddock, handcut chip, mushy peas & tartare sauce  | 14   | <b>The 32 steak burger</b><br>With lettuce, tomato, red onion, bacon, cheese & The Hollies sauce in a corn roll, with a side of French fries   | 14 |
| <b>Flat iron chicken</b><br>Parmesan & herb triple cooked chips with veggetti & peppercorn sauce  | 15   | <b>The Tarporley burger</b><br>Salt & pepper chicken fillet, with lettuce, tomato, red onion, bacon, cheese & The Hollies sauce in a corn roll, with a side of French fries                              | 14 |
| <b>Crispy halloumi burger <sup>(V)*</sup></b><br>With pulled BBQ jackfruit, red cabbage slaw, lettuce & tomato in a corn roll with a side of French fries | 14.5 | <b>Clean &amp; Lean burger ●* (GF)*</b><br>Two beef steak burgers, unsmoked back bacon & Cheddar cheese, fresh tomato salsa, smashed avocado and tomato. No bun, with a House salad dressed in lemon oil | 14 |

STEAK

Welsh black beef, aged in The Hollies Farm Shop, lovingly prepared by our Butchers  
Served with triple cooked chips, tomato, field mushroom & peppercorn sauce

|                           |    |  |    |
|---------------------------|----|--|----|
| <b>8oz fillet steak</b>   | 27 | <b>16oz T-bone steak</b>   | 27 |
| <b>10oz sirloin steak</b> | 25 | <b>Chateaubriand (16oz)</b><br>Shallot tarte tatin & beef jus – to share | 65 |



\* (GF) = Gluten Free \* (N) = Nuts \* (V) = Vegetarian

\*Within our kitchens we use nuts, fish, egg, shellfish, milk and gluten products and it is impossible to fully guarantee separation of these items in storage, preparation or cooking, although every effort is made to minimise the risk. Any bread or breaded product may contain nuts, sesame seeds or poppy seeds as a result of cross contamination during the baking process.