HOLDENS

2 COURSE £25
3 COURSE £30

TO START | I DDECHRAU

WARM FOCACCIA & NORCELLERA OLIVES

SWEET POTATO & PERL LAS ARANCINI SMOKED TOMATO SAUCE

SKILLET OF CHILLI & GARLIC PRAWNS

SEASONAL SOUP, FRESH BREAD, WHIPPED WELSH BUTTER

MAIN | PRIF

TURKEY BREAST
Apricot & Rosemary Stuffing, Roast Potatoes, Dauphinoise Potatoes & Vegetables, Roast Root Mash, Rich Gravy

SLOW ROAST WELSH BEEF
Yorkshire Pudding, Roast Potatoes, Dauphinoise Potatoes & Vegetables, Roast Root Mash, Rich Gravy

ROASTED RARE TOPSIDE OF WELSH BEEF
Yorkshire Pudding, Roast Potatoes, Dauphinoise Potatoes & Vegetables, Roast Root Mash, Rich Gravy

NUT ROAST
Roast Potatoes, Dauphinoise Potatoes & Vegetables, Roast Root Mash, Rich Gravy

Our Welsh beef is sourced whenever possible from farms across the Ceredigion countryside.
The cattle are grass-fed and processed less than eight miles away at Cig Oen Caron.
We use a full range of cuts to support sustainable, whole-animal butchery.

DESSERTS | PWDIN

STICKY TOFFEE PUDDING
Stem ginger & orange ice cream
salted caramel sauce

DARK CHOCOLATE TART
Rosemary, Whisky & Honey ice cream , honeycomb

WELSH CHEESE
Hafod organic Cheddar, Perl wen, Perl las
Holdens beetroot chutney, Crackers, Whipped Welsh Butter

HOLDENS ICE-CREAM
Made here at Holdens steakhouse using milk from our families organic farm
2 Scoops
Rosemary, whisky & honey
Mango & saffron
Stem ginger & Orange
Madagascan Vanilla

AFFOGATO
Holdens Vanilla Ice Cream & Espresso
Add Baileys. £2
Khalua £2
Tia maria £2
Pedro ximenez sherry £3

Allergies and intolerances: Please speak to a member of staff if you require information about our ingredients.