



THE HOLLIST ARMS

Roastist

All Our Roasts Are Served Family Style On Platters And In Serving Dishes

24.5 Per Person

Please Order In Advance - Minimum 2 People Per Choice Of Roast.

Beef

Courtney's Well Hung Brisket Slow Cooked For 48 Hours

Pork

Bagshot Estate Pork Loin Coleman's Mustard Dry Rub

Vegetarian Nutroast

Toasted nuts, apricots, mushrooms and herbs, and a layer of red onion marmalade on top.

Gravy

Rich Cabernet Sauvignon Based Beef Gravy
Appleshed Cider & Homegrown Apple Pork Gravy
Vegan Gravy

Accompanied By:

Buddington Farm Roast Potatoes
Homemade Yorkshire Puddings
French Beans lightly blistered in olive oil, lemon and Maldon sea salt
Carrot batons glazed in Billington's Dark Muscovado brown sugar
Leeks covered with creamy three cheese sauce and topped with a crisp and crunchy layer of breadcrumbs.
Horseradish or Apple Sauce

Scratch kitchen – all our dishes are homemade



LES HOLLIST ARMS

French Thursdays

Featuring . . .

- ◇ *Champagne £50 Per Bottle*
- ◇ *Cheese Fondu For Twosomes & Threesomes £29.5*
 - ◇ *Anna's Parisian Playlist*
- ◇ *Arthouse Cinema On The Chimney Breast*
 - ◇ *Great Bottle Offers*
 - ◇ *Fabulous French Dishes*

Sparkling Bottles

Champagne: Philippe Brugnol Premier Cru £50

Chardonnay, Pinot Noir, Rilly-la-Montagne, Champagne, France 12%

Excellent grower 1er Cru Champagne with aromas of green apple and brioche. Crisp acidity carries flavours of lemon zest and pear, culminating in a creamy, persistent finish.

Crémant De Bourgogne: Cave De Bissey £30

Aligoté, Pinot Noir & Chardonnay, Burgundy, France 12%

This is a crisp, dry, vivacious Crémant, which has attractive, lemon and lime fruit. The bubbles bring silkiness of texture, the finish being racy and clean.

Rosé: Mas de Daumas Gassac Rosé Frizant £40

Cabernet Sauvignon & Mourvedre, Languedoc, 2020, France 12%

Made from Cabernet Sauvignon and Mourvedre, this is a really uplifting fizz full of fine bubbles that sits in the top 'Estate' range of Mas De Gassac. It is deliciously fruity, light and crisp, with a smooth texture/mousse. Fresh and fragrant aromas of ripe red berries lead to a clean, dry palate of delicate summer fruits. A delicious alternative to Champagne.

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LES HOLLIST ARMS

French Thursdays . . .

Highlights

French Onion Soup 9

Mild Spanish onions slow cooked for 36 hours with olive oil, thyme and bay leaf in a red wine and sherry beef broth. Served with a Sodt Original crouton with melted French Gruyere and thyme.

Chicken Liver Parfait 12.5

Rich, silky + meltingly delicious: flavored with ruby port, cognac, thyme + a hint of garlic. Served with red onion chutney + toasted Sodt olive oil & sea salt focaccia.

Specials

Frites & Aioli 7.5

Buddington Farm french fries with homemade aioli

Baked Camembert 16.5

Paysan Breton Camembert topped with orange zest, rosemary from the garden, garlic slithers & ground pepper: sloshed with generous splash of Moulin De Gassac Rose & a glug of extra virgin olive oil. Oven Baked for 25 minutes. Served with toasted Sodt olive oil & sea salt focaccia.

Tomato Tart Tatin 19.5

Cherry tomatoes on the vine & shallots softened in thyme and olive oil. Oven baked for 30 minutes with a blanket of puff pastry. Finished with a balsamic reduction glaze & cracked pepper. Served with lightly dressed rocket.

Fondue Du Savoie 29.5

A delicious combination of Gruyere, Emmental and Comté cheeses with spiced white wine, garlic and nutmeg. Finished with a shot of Cherry Kirsch. Served with chunks of Sodt Original bread & cornichons. Serves 2 - 3 people.

Croque Monsieur 17.5

Courtney's Prosciutto with grated King Cut French Gruyère, three cheese béchamel sauce & Dijon Mustard in two slices of Sodt Original bread, buttered and toasted. Topped with three cheese béchamel & grilled until bubbling. Served with rocket and cherry tomato salad lightly tossed in a Dijon vinaigrette.

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Sharelist

Chicken Liver Parfait 12.5

Rich, silky + meltingly delicious: flavored with ruby port, cognac, thyme + a hint of garlic.
Served with red onion chutney + toasted Sodt Original bread.

Blanchebait 12.5

Crispy Whitebait covered in batter & fine breadcrumbs.
Served with rocket and cherry tomato salad lightly tossed in Dijon vinaigrette.

French Onion Soup 9

Mild Spanish onions slow cooked for 36 hours with olive oil, thyme and bay leaf in a red wine and sherry beef broth.
Served with a Sodt Original crouton with melted French Gruyere and thyme.

Welsh Rarebit 7.5

Rich béchamel sauce loaded with Taw Valley Cheddar, Mozzarella, Parmigiano Reggiano melted on toasted Sodt Original bread, Lea & Perrins.

Hummus 12.5

Nutty + earthy, balanced with a zesty lemon lift: finished with olive oil + smoked paprika.
Served with crunchy crudites.

Blue Cheese Dip 14.5

Tuxford & Tebbutt Blue Stilton crumbled into a Hellman's mayonnaise, sour cream lemon juice and fresh parsley base.
Served with crunchy crudites.

Artichoke Dip 12.5

Finely chopped artichoke hearts blended with Parmigiano Reggiano, Hellman's mayonnaise and a hint of garlic. Served warm with a toasted breadcrumb topping with cheesy tortilla chips

Onion Rings 7

Hand cut large mild Spanish onions dipped in home made Langham's beer batter, fried in Rapeseed oil.
Served with Dijonaise dipping sauce.

Cheese Plate 15

Tuxford & Tebbutt Blue Stilton, Taw Valley Cheddar, French Brie, toasted Sodt Original bread with farmhouse chutney and pickled onions.

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Mainlist

All Served with homemade Buddington Farm chips

Fish + Chips

17.5 Regular 20.5 Large

Faroe Islands & Svalbard frozen at sea cod, Langham's beer batter & tartare sauce. *Add Mushy Peas 1.5*

Burger + Fries 18.5

6oz Courtney's custom ground burger blend with Taw valley crunchy cheddar, 2 slices unsmoked streaky bacon and Dijonaise sauce in a toasted Sodt floured burger bun.

Slow Cooked BBQ Beef Brisket Sandwich 16.5

Courtney's well hung beef brisket, slow cooked for 24 hours with a rich and zesty BBQ sauce. Served on a toasted Sodt ciabatta with melted Taw Valley extra mature cheddar.

Lamb Sandwich 16.5

Red tractor certified British Leg of Lamb slow cooked in a Red Wine, rosemary and garlic jus. Served on a toasted Sodt ciabatta with reduced jus and mint sauce.

Pork Sandwich 16.5

Pork loin slow cooked in a seasoned Coleman's mustard and onion dry rub. Served on a toasted Sodt ciabatta with home-made sage and onion stuffing, Bramley apple sauce and gravy.

Wholetail Scampi 18.5

Whole tails of scampi caught in the waters of the Atlantic, frozen and lightly coated in a crispy crumb. Served with rocket and cherry tomato salad lightly tossed in Dijon vinaigrette.

Fish Finger Sandwich 16.5

Faroe Islands & Svalbard frozen at sea cod hand cut into three goujons coated in Langham's beer batter, served in a Sodt floured burger bun.

Vegan Burger 16.5

Two kale and quinoa patties served with melted 'cheddar' and rocket lightly tossed in Dijon vinaigrette on a Sodt Ciabatta roll.

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Saladlist

Rocket Salad 12.5

Rocket and cherry tomato salad lightly tossed in Dijon vinaigrette with Soignon Goat Cheese log slices and soaked almonds.

Blue Cheese Wedge 14.5

Half an iceberg topped with Tuxford & Tebbutt Blue Stilton crumbled into a Hellman's mayonnaise, sour cream lemon juice and fresh parsley base. Bacon crumbles and chopped tomato.

Dessertlist

Affogato 7

Meadow Farm Vanilla ice cream drowned in a Chimney Fire double espresso.
Add a shot of Amaretto (6), Kahlua (7) or Frangelico (7)

Chocolate Brownie 8

Sodt chocolate brownie topped with Meadow Farm vanilla ice cream and Ferrero Rocher

Chocolate Chip Cookie Ice Cream Sandwich 10

2 large Sodt chocolate chip cookies sandwiched between luscious Meadow Farm ice cream (Vanilla, chocolate or pistachio)

Hazelnut and White Chocolate Cookie Ice Cream Sandwich 12

2 large Sodt hazelnut and white chocolate chip cookies sandwiched between luscious Meadow Farm ice cream (Vanilla, chocolate or pistachio)

Ice Cream Cone 5

2 scoops of luscious Meadow Farm ice cream (Vanilla, chocolate or pistachio) in a chocolate dipped waffle cone

Sidelist

Homemade Buddington Farm Chips 5

Lightly Dressed Rocket & Cherry Tomato Side Salad 5

Cheesy Chips 7.5

Hellman's Mayonnaise 1

Reggae Reggae Mayo 1.5

Extra Toast & Butter 2.5



THE HOLLIST ARMS

Our Baker: SØDT *Petworth*

SØDT is pronounced soot and is Danish for sweet. SØDT makes traditional artisan breads and pastries alongside a range of original rye based recipes, developed and made exclusively by SØDT, using natural ingredients and slow fermentation for extra depth of flavour. All ingredients are sourced as locally as possible and they favour small producers.

Our Butcher: Michael Courtney *Midhurst*

“We Believe In Supporting Local Trades & Farmers As Without Them We Wouldn't Be Here”

Field to fork traceability is becoming more and more important to all areas of the meat industry. To this end Michael Courtney offer full traceability on all their meat products. Courtney's are a Quality Standard Butcher.

Our Potato Supplier: James Renwick, Buddington Farm, *Easebourne*

James Renwick grows 200 acres of potatoes on their 1,200 acre farm, with the remainder supporting arable crops, and both dairy and beef herds. They sell their own branded potatoes to 300 fish and chip shops in the region. They are harvested on Tuesday, washed and graded on Wednesday. We pick them up direct from the conveyor Wednesday mid-morning: they become homemade chips that day.

Our Green Grocer: Ellis Food Services *Haslemere*

Ellis Food Services of Haslemere is the leading distributor of fresh wholesale produce in the south of England. Sourcing as much as they can from local suppliers, Ellis supplement their range with very best, fresh, and well produced products that they can find. Visiting some of the country's leading fresh produce markets every day. Having been supplying some of the areas leading food outlets for decades, Ellis Food Services is well versed in exacting requirements, priding themselves on their ingrained commitment of offering their motto "Quality & Service Without Compromise"

Our Cod Supplier: UK Fisheries *Faroe Islands*

Kirkella, the UK's leading freezer trawler. The Hull-based Kirkella was registered in June 2018 and is 81m long. She is a state-of-the-art trawler, catching around 12 tonnes of fish per haul. With 30 crew onboard and automated processing, the first fish reach the on-board freezers 40 minutes after being caught. Aided by GPS, sensors on the nets and sophisticated control systems, modern trawling is now so precise that wastage is negligible. Kirkella keeps a digital record of all hauls of fish. The system records live weight as well as the amount produced by the onboard factory or fishmeal plant. The production of fishmeal, which consists of the carcasses of fish and all off cuts, means that Kirkella does not have any discard.

Our Ice Cream Supplier: Meadow Cottage *Bordon*

Meadow Cottage Ice Cream is a family farm using the milk from their pedigree Jersey cows to produce their award-winning Meadow Cottage farmhouse ice cream.

One Of Our Brewers: Langham Brewery *Lodsworth*

Based in an 18th century granary barn in the picturesque village of Lodsworth on the Cowdray estate, Langham Brewery nestles in the beautiful South Downs National Park 1/2 mile from the Hollist Arms. Beer is 90% water and their water source is an aquifer through green sand at the entrance to the brewery. Their water is consistent and pure needing little burtonisation. Hops and Yeast, they have worked with Charles Faram, England's oldest hop supplier, for 15 years.

Another One Of Our Brewers: Longman Brewery *Polegate*

Their award-winning beers are crafted in a converted flint barn in the heart of the South Downs National Park, and they put environmental sustainability at the core of everything they do. Long Man beers are brewed using regeneratively farmed barley, grown on site at Church Farm. Naturally Excellent Beer.



THE HOLLIST ARMS

Yet Another One Of Our Brewers: Lakedown Brewery *Burwash*

Lakedown is a family farm and fishing lakes, and the inspiration behind their new brewery. Life is generally pretty hectic for, but as 2020 forced a bit of a slower pace, they got together and decided to turn their long-time dream of beer, bars and good times into a reality in East Sussex.

One Of Our Vintners: FairviewWines *Midhurst*

'We Dont Just Sell Their Wine, We Tell Their Stories.' At Fairview Wines, Every Bottle Carries More Than Just A Label — It Holds A Story Waiting To Unfold. They're Honoured To Collaborate With Remarkable Individuals, Each With A Narrative As Rich And Complex As The Wines They Produce.

Another One Of Our Vintners: Les Caves De Pyrene *Guildford*

Les Caves de Pyrene is an importer, agent, distributor and retailer of wines from around the world. They believe in promoting 'natural' wines: those that are expressive of their homeland; wines made by hand with minimal chemical intervention; and where the winemaking shows maximum respect for the environment. They believe in the importance of 'terroir', indigenous grapes, diversity and organic viticulture. Above all, wines of character. They champion small, independent wine-makers, the hardy souls who put their love and life's work into the bottle to deliver a unique and inspiring product.

Our Craft Gin Supplier: Brilliant Gin *Chichester*

Developed by two long-time gin lovers, husband and wife team Graham and Gail Woolston. What began as a passing comment in 2013 about a possible hobby has grown into a passion. Lovers of a fine gin and tonic at the end of the working day, they were becoming increasingly bored with gins that whilst promising much in terms of flavour just fade away when you add a mixer.



THE HOLLIST ARMS

Mixologist

Aperol Spritz 10

Aperol, Terre di Rai Prosecco, splash of soda: finished with a large slice of orange

Bloody Mary 8 - 15

Smirnoff vodka infused with Anna's spicy Mary mix, dash of Lea & Perkins, ground pepper, dash of celery salt, tabasco + tomato juice. Shaken. Finished with a celery salt rim & lemon slice.

Cosmopolitan 12

Smirnoff, triple sec, splash of cranberry. Shaken. Finished with a lime rim.

Dark & Stormie 8

Kraken, Fever Tree ginger beer: finished with a slice of lime

Espresso Martini 11

Double shot of Chimney fire espresso. Kaluha, Smirnoff. Shaken hard. Finished with coffee beans.

French 75 11

Gordon's, Prosecco, lemon juice, simple syrup. Shaken. Finished with a lemon twist + lemon zest on top.

Grasshopper 12

Crème De Menthe, Crème De Cacao, double cream. Shaken.

Gin Smash 11

Gordon's, fresh basil, fresh lemon juice, simple syrup. Well muddled. Shaken. Finished with basil leaf.

Kir Royale 9

Prosecco, dash of Chambord

Margarita 10

El Jimador Blanco, 1/2 shot triple sec, simple syrup, freshly squeezed limes. Shaken. Finished with salted rim & lime slice.

Negroni 12

Gordons, Campari, Martini Rosso. Finished with orange peel.

Mojito 9

Bacardi, freshly squeezed limes, splash of simple syrup. Shaken hard. Finished with fresh mint from the garden.

Moscow Mule 9

Smirnoff, Fever Tree ginger beer, on the rocks. Finished with fresh lime.

Scratch bar– all our bevies are homemade



THE HOLLIST ARMS

Mixologist . . .

Pimm's Cup 8 - 15

Pimm's, cucumber, strawberry, orange, apple, splash of Fever Tree ginger ale, lemonade. Finished with mint and borage.

Porn Star 12

Absolut Vanilla, shot passion fruit liquor, passion fruit pureé, fresh lime juice, vanilla simple syrup. Shaken. Finished with passion fruit. Sidecar of Prosecco.

Whiskey Sour 9

Famous Grouse, lemon juice, simple syrup, dash of egg white. Shaken. Finished with lemon.

White Negroni 12

Gordon's, Suze, Lillet Blanc. Finished with a lemon twist.

Mocktail List

Not So Cosmo 6

Cranberry Juice, Orange Juice, Lime Juice. Shaken. Finished with lime.

No-Jito 6

Lime Juice, mint, simple Syrup splash of soda. Finished with mint from the garden.

Tanqueray Zero and Tonic 8

Fever tree tonic. Finished with lemon or lime.

Virgin Mary 6.5

Anna's custom tomato juice, dash of Lea & Perkins, ground pepper dash of celery salt, tabasco. Shaken. Finished with a celery salt rim & lemon slice.

Zero Beers 5

Guinness Zero

Corona

Peroni Zero

Punk AF IPA

Big Drop

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THE HOLLIST ARMS

Whitelist

Albariño

Laureatus Albariño, Rias Baixas, 2022, Spain 13% £ 6 - 8 - 11 - 32.5

This is an ideal white wine for summer days, seafood feasts and sitting under the sun. Fresh, citrusy and juicy with a touch of tropical character.

Chardonnay Viognier

Mas De Gassac, Languedoc France 13% £ 6 - 8 - 11 - 32.5

Pale lemon-gold hue with a gently-fragrant nose of stone fruit and tree blossom, while the succulent, honeyed palate is replete of juicy pears and apricots. Round, pillowy texture, with lovely balance, restraint and elegance.

Picpoule de Pinet

Domaine La Grangette, Languedoc-Roussillon, France 13% £ 6 - 8 - 11 - 32.5

Crisp and bright, showcasing flavors of lemon, green apple, and white flowers. A zesty acidity and a hint of sea breeze add character.

Pinot Grigio

Terredirai, Treviso, Italy 12.5% £ 5.5 - 7.5 - 10.5 - 30

Bright straw yellow in colour with golden reflections when the light hits it as it's poured. The scent of this Pinot Grigio is intense, wide and complex, with floral tones of wild rose and orange blossoms, with a sense of tropical fruit, citrus and apricot.

Riesling

Norman Hardie, Ontario, Canada, 2017 11.0 % £70

A classic Riesling with petrol notes on the nose followed by a round intense flavour finished with crisp refreshing acidity.

Rioja Blanco / Viura

Akemi, Rioja, 2020, Spain, 12.5% £ 6 - 8 - 11 - 32.5

This is aromatic white Rioja with very well integrated oak. On the nose there is candied rhubarb with a fresh, juicy nectarine hint. These fruits mingle on the palate with the oak influence to give a vanilla custardy kind of feel which is kept very much in check by great acidity and mouthwatering minerality.

Sauvignon Blanc

Roundstone, Marlborough, New Zealand 12.5% £ 6 - 8 - 11 - 32.5

This Sauvignon Blanc has rich tropical aromas of mango, melon and ripe citrus. The wine is equally lush on the palate with excellent fruit concentration, a mineral derived texture and a long juicy finish.



THE HOLLIST ARMS

Whitelist . . .

Sauvignon Blanc

Clos Henri, Marlborough, New Zealand 14% £40

Sancerre-like NZ Sauvignon with captivating aroma of fresh citrus, mandarin peel and intense peach aromas with underlying chalky minerality. Delicate on the palate, it is textural and rich from the lees ageing, making it an ideal food wine.

Sauvignon Blanc & Carignan Blanc

Mas De Gassac, Languedoc, 2023, France 12% £ 5.5 - 7.5 - 10.5 - 30

A classic blend of Sauvignon Blanc and Carignan grapes grown in the Languedoc region of France. The wine has a bright, golden color with a floral nose of citrus and green apple. On the palate, it is crisp and refreshing with flavors of tropical fruit and a hint of minerality. The mouthfeel is light and lively with a zesty finish that leaves a lingering taste of citrus. This wine is perfect for a warm summer day or paired with light seafood dishes.

Vermentino, Roussanne & Grenache Blanc

Ollieux Romanis Lo Petit Fantet d'Hippolyte, Corbieres, France, 2022 13.5% £ 6 - 8 - 11 - 32.5

This crisp and refreshing wine is made from a blend of Vermentino, Roussanne and Grenache Blanc grapes grown on the estate's vineyards. The Vermentino provides bright acidity and a floral bouquet, while the Roussanne adds a richness and depth to the wine, and the Grenache Blanc gives it a subtle hint of fruit. This wine has a pale yellow color and aromas of fresh citrus and white flowers. On the palate, it delivers a lively acidity and flavors of citrus and apricot, leading to a long and refreshing finish.

Rosélist

Grenache, Syrah & Carignan

Reserve De Gassac, Languedoc, 2023, France 12.5% £ 5.5 - 7.5 - 10.5 - 30

It's the only Rose wine on our list, because we believe this amazing wine does it all. A mouth-watering, Languedoc rosé made in a Provençal style with strawberry and cherry hints. This delightful, unassuming rosé is a blend of Grenache, Syrah and Carignan. If you think of Provençal rosés you're on the right lines. It has delicious fresh strawberry, cherry and redcurrant flavours and is, above all, brilliantly easy drinking.

Orangelist

Gewürztraminer

Norman Hardie, Cuvée Orange, Skin Fermented, 2022, Ontario, Canada 11.5% £70

This white wine was fermented on the skins for 28 days to extract tannins, and colour. Highly perfumed rose-petal notes synonymous with Gewürztraminer. Enticing nose of potpourri, rosewater, pink grapefruit pith and crunchy starfruit with a glimmer of resin-drenched juniper berry adding wild complexity! Fresh tart lychee fruit and florals on the palate finishing dry and clean. Beautiful texture and tannin - a delight for the senses.

Wines served by: Small Glass 125ml, Medium Glass 175ml, Large Glass 250ml & Bottle 750ml



THE HOLLIST ARMS

Sparklist

Champagne: Philippe Brugnon Premier Cru £80

Chardonnay, Pinot Noir, Rilly-la-Montagne, Champagne, France 12%

Excellent grower 1er Cru Champagne with aromas of green apple and brioche. Crisp acidity carries flavours of lemon zest and pear, culminating in a creamy, persistent finish.

Crémant De Bourgogne: Cave De Bissey £50

Aligoté, Pinot Noir & Chardonnay, Burgundy, France 12%

This is a crisp, dry, vivacious Crémant, which has attractive, lemon and lime fruit. The bubbles bring silkiness of texture, the finish being racy and clean.

English Sparkling: Tinwood £60

Chardonnay, Pinot Noir & Pinot Meunier, South Downs, England 12%

This English sparkling wine, is pale gold in colour with a lovely mousse and a fine stream of bubbles. Aromas of citrus melon fruits with hints of toast and honey. Fresh fruit flavours continue on the palate with depth and refinement added by the Pinots. Chardonnay dominance brings finesse, along with crisp fruit freshness and toasty notes.

English Sparkling: Weyborne £85

Chardonnay, Meunier & Pinot Noir, Weyborne, South Downs, England 12%

The aromas are fresh, showing a degree of toasty complexity. On the palate, there's an attractively textured mousse suffused with intense fruit flavours and nutty autolytic complexity. This is framed by a fine streak of lively fresh acidity for excellent overall balance, finishing with an incisive bite that adds elegance and freshness.

Prosecco: Terre di Rai £6.5 - 35

Glera, Treviso, Italy 11%

The ideal fizz. Lightly aromatic with ripe pear, brioche and lemon curd characters, this Frizzante style with its gentle bubbles makes a wonderful aperitif.

Rosé: Mas de Daumas Gassac Rosé Frizant £13.5 - 60

Cabernet Sauvignon & Mourvedre, Languedoc, 2020, France 12%

Made from Cabernet Sauvignon and Mourvedre, this is a really uplifting fizz full of fine bubbles that sits in the top 'Estate' range of Mas De Gassac. It is deliciously fruity, light and crisp, with a smooth texture/mousse. Fresh and fragrant aromas of ripe red berries lead to a clean, dry palate of delicate summer fruits. A delicious alternative to Champagne.



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Redlist

Cabernet Franc

Perusini, Friuli, Italy 12.5% £55

This medium-bodied Cabernet Franc is complex with a balance between fresh red fruit notes and herbaceous and woody qualities. In the glass, the wine opens up with a pepper and eucalyptus finish.

Cabernet Sauvignon

District 7, Monterey, California USA 13.5% £ 10 - 12 - 15 - 40

District 7 Cabernet is a classic that hits the sweet spot where power and structure meet elegance and finesse. Aromas of ripe dark cherry, raspberry and vanilla infuse the glass. Beautifully balanced and elegant on the palate, the silky tannins complement flavors of juicy blackberries, currants, almonds and cassia.

Carignan, Grenache & Syrah

Ollieux Romanis Lo Petit Fantet d'Hippolyte, Corbieres, France, 2022 13% £ 6 - 8 - 11 - 32.5

Black cherry, thyme and wood-spice on the nose, soft fruit on the palate with the lightest touch of funk. Wonderfully versatile. Unfiltered, unfinned. A must for rustic fare.

Chianti / Sangiovese

Volpetto Chianti Riserva, Chianti, 2019, Italy 12.5% £ 6 - 8 - 11 - 32.5

On the nose, there are touches of vanilla and notes of cinnamon, spices and classic cherry and tobacco, together with dark fruits and floral notes. Well structured and full-bodied on the palate, the smooth tannins balance complex intensity of sour cherry and fresh herbs for a powerful, long finish.

Malbec

Camarada, Mendoza, 2023, Argentina 12.5% £ 5.5 - 7.5 - 10.5 - 30

This full bodied dry red wine offers delightful blackberry and morello aromas on the nose. With great flavours of red fruit and black pepper on the palate, the finish is long and mouth watering. Great with a juicy burger.

Merlot

Monsieur La Barbe, Rhone, 2022, France 13.5% £ 5.5 - 7.5 - 10.5 - 30

Luscious plummy fruit with spice: really smooth. This is a fabulously approachable Merlot blend. Spicy fruit with a lovely smooth finish, a great wine for Merlot lovers. Grapes come from two carefully selected plots of Merlot and Mourvèdre in southern France. No oak is used.



THE HOLLIST ARMS

Redlist . . .

Meritage (Merlot, Shiraz/Syrah, Carignan, Marselan)

Moulin De Gassac Classic Rouge, Languedoc, 2023, France 12.5% £ 5.5 - 7.5 - 10.5 - 30

A blend of Grenache, Syrah, and Carignan sourced from various plots of land situated around Moulin de Gassac. This wine has an intense ruby color with bright red fruit aromas, notes of black pepper and vanilla, and a hint of spice. On the palate, a delightful balance of acidity and tannins showcases the wine's complexity. The finish is long and persistent, leaving a sweet cherry and savoury note that lingers on the tongue.

Pinotage

The Den Pinotage Painted Wolf, Paarl, 2021, South Africa 13.5% £ 6 - 8 - 11 - 32.5

Medium Bodied: it has a smorgasbord of summer berries, savoury spice and toasty wood flavours, leading to a poised finish. The grapes for this wine have been harvested from Kasteelsig in Malmesbury and Leeuwenkuil on the Paarl/ Swartland border.

Pinot Noir

Mas De Gassac, Languedoc, 2023, France 12.5% £ 6 - 8 - 11 - 32.5

Made with 100% Pinot Noir grapes, it boasts a deep ruby color and intense aromas of red fruit, spices, and a hint of vanilla. On the palate, it is rich, complex, and well-balanced with flavors of cherries, black currant, and a delicate smokiness. This wine is aged for 12 months in oak barrels which gives it a subtle sweetness and refined structure. It is a perfect match for roasted or grilled meat dishes, especially lamb and beef.

Primitivo

Passitivo Appassimento, Puglia, 2022, Italy 14.5% £ 6 - 8 - 11 - 32.5

Intense ruby-red colour, with a complex bouquet, reminiscent of cherries, raspberries and redcurrants. The oak aging adds a pleasant roasted and spicy aroma. On the palate, it is full-bodied, supple and well-balanced and with a long finish.

Rioja /Tempranillo

Manoso Rioja Crianza, Rioja, 2020, Spain 14% £ 6 - 8 - 11 - 32.5

Wine barrel aged for 12 months before release. Bright red garnet in colour with hints of vanilla and mature fruits on the nose. The palate is all about the balance, with cherry, redcurrant, brambles, toasty oak richness and a touch of liquorice on the finish.

Shiraz Grenache

Paxton, AAA, McLaren Vale, 2020, Australia 14% £ 6 - 8 - 11 - 32.5

Dark berry flavours, with hints of black pepper and a lingering, elegant finish. A bold and well-balanced expression of McLaren Vale terroir.

Wines served by: Small Glass 125ml, Medium Glass 175ml, Large Glass 250ml & Bottle 750ml



THE HOLLIST ARMS

Mas de Daumas Gassac

We found these wines in Los Angeles and served them in our restaurants there. We're stoked to bring them with us to the Hollist. The Guibert family have become our friends over the years. We really hope you enjoy their wines as much as we do.

Often referred to as the Grand Cru of the Midi (South of France), the Mas de Daumas Gassac top-tier wines have reached international cult status. Located in the majestic Gassac Valley, the estate benefits from the cool microclimate derived from the Gassac River, several natural springs (from which the Guibert family drinks), and the influence of the nearby mountains. The soil that dominates the valley is a rare and still unexplained red, powder-fine glacial soil, which is strikingly similar to that found in the prime areas of Burgundy. This combination of characteristics is quite unique in Southern France.

Aimé Guibert, along with his wife Véronique, purchased the property in 1974, and began planting grapes. After years of traveling around the world for his family's leather business, Aimé developed a love for the history and cultures of the world. This anthropological spirit led him to seek out rare grape varieties from around the globe. He even went so far as to find the grape of the wine served at the last supper! As a result, there are 40 different grape varieties planted on the property, from rare and uncloned vines from far flung places, including Israel, Portugal, Switzerland, Armenia, Madeira, etc. While many would see this as an extreme and crazy endeavour, this diversity led to unorthodox blends and truly singular wines.

The property was farmed in a traditional and natural way long before the Guibert family established the Grand Crus vineyards of Gassac. As you climb the slope from the vineyards near the domaine, each zig and zag reveals a single hectare parcel in wooded enclosures...a patchwork of natural "clos", if you will, all planted to different grape varieties. Originally these one hectare parcels were home to cereals, grains and fruit trees farmed by the previous owner. This was the size that a horse and plough could work in a day. It was not only less daunting than endless rows of crops, but also more biodiverse and ecological. The Guibert's embraced this philosophy and chose to plant their vineyards in the same manner. Additionally, they were the very first estate in the Languedoc to adopt full organic farming and can honestly say that the Gassac estate has never seen any chemicals. Their commitment to preserving and protecting the land is unparalleled.

The first official vintage of the Grand Vin was 1978, with the help of the great Bordeaux oenologist, Emile Peynaud. The red has a high percentage of Cabernet Sauvignon (around 80%) with the remainder a mix of many different varieties that are planted on the property including Merlot, Cab Franc and Tannat, as well as some other less expected varieties like Pinot Noir, Nebbiolo and Barbera. The White is made from an intriguing blend including Chardonnay, Petit Manseng and Viognier, as well as bits of Chenin Blanc, Rousanne and Marsanne. Slow, cool, wild yeast fermentations are foundational in achieving pure, long-lived wines. No sulfur is used in red wine vinification, and for white, they add the bare minimum "just to be safe". The wines are aged for 12-15 months in oak before bottling. Both the red and white blends have an extraordinary ability to age and remain vibrant and youthful for twenty, even thirty years.

Several years back, the Guibert family began working with a neighbouring cooperative in Sète to produce fun, full flavoured wines from the surrounding countryside and rocky hillsides. Organic farming is de rigueur and the vinification is closely overseen by the Guibert family. The results are splendidly aromatic wines that bring out the terroir of this Mediterranean region. The Moulin de Gassac wines are named after St. Guilhem, the patron saint of the area in the village of St. Guilhem le Desert, one of the most stunningly beautiful villages in Europe drawing people from all over the world. There is a delicious aromatic white wine, as well a luscious dry Rosé, and a lovely fleshy, spicy, garrigue-influenced red.



THE HOLLIST ARMS

Alelist	% Abv	Pint	1/2 Pint	Bottlist	Bottle/Can
Langham Best Bitter	4.5%	£6.5	£3.5	Brewdog Punk AF	£5.00
Langham Hip Hop	4.0%	£6.5	£3.5	Guinness 0.0	£5.00
Langham Session IPA	3.8%	£6.5	£3.5	Peroni Zero	£5.00
				Sol (4.4%)	£5.00
Keglist	% Abv	Pint	1/2 Pint	Mixologist	
Appleshed Cider	4.5%	£6.5	£4.0	Bloody Mary (25ml/50ml)	£6 / £10
Amstel	4.1%	£6.0	£3.5	Mimosa	£10
Birra Moretti	4.6%	£6.5	£4.0	Negroni	£12
Guinness	4.1%	£6.5	£4.0	Whiskey Mac	£8
Cruzcampo	4.4%	£6.5	£3.5		
Longman Helles	4.6%	£6.5	£3.5		
Spiritualist		25ml	50ml	Mineralist	25ml
Smirnoff Vodka, Gordon's Gin, Gordon's Pink Gin, Famous Grouse Whisky, Jägermeister, Bacardi Rum, Captain Morgan		£4	£8	Tea	£2.5
Absolut Blue Vodka, Tanqueray, Bombay Sapphire Gin, Gordon's Sloe Gin, El Jimador Blanco & Reposado, Chambord, Campari, Cointreau, Kraken Rum, Jack Daniels Whiskey, Jameson Whiskey		£5	£10	Coffee, Hot Chocolate, Fever Tree Ginger Ale, Fever Tree Light Tonic, Fever Tree Tonic, Hildon Water, Lime + Soda (Pint), R Whites Lemonade Can, Tomato , Juice, Strathmore Sparking Water, Gun Drinks, Apple Juice, Cranberry Juice, Orange Juice	£3.5
Grey Goose Vodka, Hendrick's Gin, Courvoisier VS Cognac, Martell VS Fine Brandy, Chivas 12 Year Old Whisky, Glen-		£7	£14		
Remy Martin VSOP, Patron Silver, Laphroaig 10 Year Old Whisky		£8	£16	Fever Tree Ginger Beer, Coke Bottle, Diet Coke Bottle, J20 Apple + Mango, J20 Orange + Passionfruit, Orange Juice + Lemonade (Pint), Sparkling Elderflower	£5
Stones Ginger Wine			£4		
Croft Original Sherry, Martini Extra Dry & Rosso,			£6		
Aperol, Bailey's Irish Cream, Kalhua, Mali-			£7		



THE HOLLIST ARMS

Finger Buffet For 40 Guests Tuesday 27th August

Start Time 1:30 - 2pm

Contact Jim Storrar, Private Booking No Fee, Payment Due On Conclusion Of Event

Sandwiches & Fries £12 per person

Prawn Marie Rose

North Atlantic Prawns tossed in classic Marie Rose Sauce with a hint of smoked paprika and lemon, lightly buttered.

Ham & Cheese

Thinly sliced Wiltshire-cured gammon from Dingley Dell, Taw Valley extra mature cheddar, Coleman's English Mustard, Hellman's mayonnaise.

Cheese & Pickle

Taw Valley extra mature cheddar, Branston pickle, Hellman's mayonnaise.

Cucumber

Thinly sliced Lodsworth cucumber with a hint of freshly squeezed lemon & Maldon Sea salt, lightly buttered.

Egg & Cress

Hall Farm eggs, Hellman's mayonnaise, watercress & lightly buttered.

French Fries

Homemade fries made from Buddington Farm potatoes.

Quiche & Salad £7 per person

Quiche Lorraine

Deep quiche made with egg and mascarpone cheese and packed with gammon, sundried tomatoes and onion.

Roasted Pepper and Goat's Cheese Quiche

Sweet roasted peppers and slices of goat's cheese in a deep, free-range egg quiche.

Salad

Rocket & Cherry Tomato with Dijon Vinaigrette

Dessert £6 per person

Glazed Apple Tart

Slices of Bramley apple tossed in cinnamon and brown sugar, with a layer of apple puree and spiced frangipane, topped with almonds. Whipped cream.

Chocolate Mousse Torte

An indulgent dark chocolate mousse on a digestive biscuit base, topped with a layer of whipped cream.

Open Bar *All drinks at bar prices.*

Featuring Terredirai Prosecco, Moulin De Gassac White, Rose and Red Wines by the bottle.

Tea & Coffee

12.5% Service Charge To Be Added To Final Bill



THE HOLLIST ARMS

Sandwiches & Fries

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Ham & Cheese

Thinly sliced Wiltshire-cured gammon from Dingley Dell, Taw Valley extra mature cheddar, Coleman's English Mustard, Hellman's mayonnaise.

Cheese & Pickle

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Cucumber

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Quiche & Salad

Quiche Lorraine

Deep quiche made with egg and mascarpone cheese and packed with gammon, sundried tomatoes and onion.

Roasted Pepper and Goat's Cheese Quiche

Sweet roasted peppers and slices of goat's cheese in a deep, free-range egg quiche.

Salad

Rocket & Cherry Tomato with Dijon Vinaigrette

Dessert

Glazed Apple Tart

Slices of Bramley apple tossed in cinnamon and brown sugar, with a layer of apple puree and spiced frangipane, topped with almonds. Whipped cream.

Chocolate Mousse Torte

An indulgent dark chocolate mousse on a digestive biscuit base, topped with a layer of whipped cream.

Open Bar



THE HOLLIST ARMS

Bridge Night March 22, 2024

Menu

£16 Per Person

Fish & Chips (cod) with Mushy Peas

Lamb Sandwich with red wine jus & a touch of mint sauce on Ciabatta with chips or salad
with Dijon vinaigrette

BBQ Brisket Sandwich on Ciabatta with chips or salad with Dijon vinaigrette
(Beef brisket, bbq sauce, cheddar cheese)