



HOLLIST

LODSWORTH

Sharelist

Chicken Liver Parfait 14.5

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

Blanchebait 13.5

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

French Onion Soup 9.5

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 8.5

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 7.5

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

Cheese Plate 16

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

Scratch kitchen – all our dishes are homemade



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Mainlist

All Served with homemade Buddington Farm chips

Fish + Chips

18.5 Regular 21.5 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 Sodd floured burger bun.

Slow Cooked BBQ Beef Brisket Sandwich 17.5

Courtney's well hung beef brisket, slow cooked for 24 hours with a rich and zesty BBQ sauce.

Served on a toasted Sodd ciabatta with melted Taw Valley extra mature cheddar.

Lamb Sandwich 17.5

Red tractor certified British Leg of Lamb slow cooked in a Red Wine, rosemary and garlic jus.

Served on a toasted Sodd ciabatta with reduced jus and mint sauce.

Pork Sandwich 17.5

Pork loin slow cooked in a seasoned Coleman's mustard and onion dry rub. Served on a toasted Sodd ciabatta with homemade 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 Sodd 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 Sodd Ciabatta roll.

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Saladlist

Rocket Salad 13.5

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.

Happy Endings

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 8.5

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

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The Specials

Beef Bourguignon 22.5

Courtney's chuck and brisket with streaky bacon slow cooked for 36 hours in a red wine jus with mushrooms, onions, carrots, leeks, garlic, thyme, orange zest

BBQ Short Rib Grilled Cheese Sandwich 18.5

Shredded 36 hour BBQ marinated in homemade BBQ sauce, red onion chutney, French gruyere in between generously buttered Sodd original slices: grilled. Served with cherry tomato and rocket salad in a lightly tossed classic Dijon vinaigrette.

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 30 minutes. Served with toasted Sodd olive oil & sea salt focaccia.

Chilli Fries 12.5

Buddington Farm chips loaded with beef chilli and mature cheddar: topped with a sprinkling of coriander.

AKA



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Sundays The Hollist

Roastist

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

24.5 Per Person

Please Order In Advance.

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



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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 home-made 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.

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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.

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 winemakers, 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.

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