

HOLDENS

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 COOKING.

TO START | I DDECHRAU

STEAMED MUSSELS , WHITE WINE GARLIC & CREAM	8.50
POTTED CHICKEN PARFAIT, SOURDOUGH, ONION JAM	8.50
SKILLET OF GARLIC KING PRAWNS	9.50
CHORIZIO & BLUE CHEESE ARANCINI , CHILLI SAUCE	8.50

MAIN | PRIF

WE COOK EVERY STEAK OVER BIRCH CHARCOAL, THEN SERVE IT WITH YOUR CHOICE OF SAUCE & POTATO
OUT OF RESPECT FOR THE ANIMAL, WE DO NOT COOK STEAKS BEYOND MEDIUM-WELL.

10 OZ RIB EYE STEAK	35.00	TOMAHAWK 75.00
10 OZ SIRLOIN STEAK	35.00	SHARING STEAK
8 OZ RUMP STEAK	27.00	SERVED WITH
8 OZ FILLET STEAK	37.00	Chimichurri & Peppercorn Sauce
		Dauphinoise
		Triple Cooked Chips
		Chargrilled tender stem broccoli

A CHOICE OF SAUCE

CHIMICHURRI

Picked Chili, Garlic, Coriander, Parsley, Olive Oil, Sherry Vinegar

PEPPERCORN

Green & Black Peppercorns, Brandy, Demi Glace, Double Cream

A CHOICE OF POTATO

DAUPHINOISE POTATOES

OR

TRIPLE COOKED CHIPS

THE SHARING BUTCHERS BLOCK FOR TWO 100.00

1 SIRLOIN 1 FILLET

1 RIBEYE 1 RUMP

SERVED WITH

CHIMICHURRI & PEPPERCORN SAUCE

DAUPHINOISE

TRIPLE COOKED CHIPS

CHARGRILLED TENDER STEM BROCCOLI

SIDES

DAUPHINOISE	5.00
TRIPLE COOKED CHIPS	4.00
PARMESAN & TRUFFLE OIL	
TRIPLE COOKED CHIPS	7.00
GRILLED TENDER STEM BROCCOLI	4.50
ROCKET & PARMESAN	4.00

SHIN OF BEEF 25.00

10 hour Braised with

Pancetta, Thyme, Baby Onions in Red Wine
Sauce, Chargrilled Broccoli & Dauphinoise
Potatoes

