

# HOLDENS

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.