



Here at , we're passionate about food. Our team of talented chefs, using carefully sourced British ingredients, will bring you the best freshly-cooked dishes every time.

NIBBLES

Nocellara olives (pb) (v) £5.50

Smoked almonds (pb) (v) £5.50

SNACKS & SMALL PLATES

House sourdough with Nocellara olives, oil & aged balsamic (pb) (v) £5.50

OYSTERS

1/2 dozen rock oysters with selection of condiments £25.00

1 dozen rock oysters with selection of condiments £42.00

Oyster condiments

SHARERS

British 'Cobble Lane' charcuterie for 2: Coppa, bresaola, chorizo, salt & pepper salami, olives, pickles, focaccia, sourdough bread & blended oliva oil £25.00

STARTERS

Cured salmon with smoked salmon rilette, pickled cucumber, buttermilk & horseradish dressing £13.00

Grilled mackerel with fennel & mint salad, parsley emulsion, lime gel and a seaweed tapioca crisp £13.50

Burrata with crispy violet artichokes, green sauce & rocket (v) £14.00

Chilled gazpacho with heritage tomatoes, croutons and heritage radish (pb) (v) £10.00

Beef tartare with beef confit potato, pickled enoki and caviar £14.00

Charred leeks with romesco & toasted almonds (pb) (v) £11.50

MAINS

Roasted Cornish lemon sole on the bone served with foraged sea herbs, pickled cockles & seaweed potatoes £38.00

Grilled spatchcock chicken with endive & herb salad, hazelnuts & chilli oil £26.00

Beef fillet with glazed baby carrot, roasted cauliflower & garlic purée, potato rösti and Bordelaise sauce £39.00

Sweetcorn risotto with marinated daterini tomatoes & toasted pine nuts £23.00

Caramelised shallot & new season potato tarte tatin, with spring leaf salad & shaved Old Winchester (v) £23.00

Lamb rack, roasted courgette, courgette & basil purée, lamb bun £32.00

900g Tomahawk to share with cafe de Paris butter & seaweed salted chips £86.00

SIDES

Baby potatoes with herb butter £5.50

Spring leaf salad with a sherry vinegar dressing £5.50

Harissa roasted courgettes, mint yoghurt £6.00

Triple-cooked chips with aioli £5.50

Green beans with salsa verde £6.50

Paprika corn ribs with a lime wedge £5.50



Diego Javier Yupanqui Uribe
Head Chef

Allergens/Nutrition



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v) vegetarian (pb) plant based.

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Tiramisu cup (v) £12.00

Strawberry pavlova for 2 strawberry foam, basil glass, dehydrated strawberries £21.00

Lemon & black sesame mille feuille with lemon curd & black sesame tuile £13.00

Sticky toffee pudding with caramelised banana, toffee sauce & vanilla ice cream (v) £13.00

Today's cheeses with crackers, Granny Smith, celery, grapes, watercress and seasonal chutney (v) £14.00

Cheese Choice - Choose Three: Black Bomber Snowdonia Cheddar (v) Oxford Blue (v) Organic Cotswold Brie (v)

Chutney Choice:

Homemade ice cream selection by the scoop (v)

Homemade Ice Cream Flavours: Mango sorbet (pb) (v) £3.00 Vanilla ice cream (v) £3.00

Chocolate ice cream (pb) (v) £3.00 Mandarin sorbet (pb) (v) £3.00 Strawberry sorbet (pb) (v) £3.00

Ice Cream Flavours:



FULLER'S

Allergens/Nutrition



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