



DINNER MENU



About Us

2 Brothers, 1 Butcher and a Chef with the award winning Hollies Farm Shop at their fingertips conjured up a fantastic way to showcase fabulous fresh produce from their Farm Shop. The concept **From Farm Shop to Plate** was born.

Combining the Butcher's high quality, fully traceable, local aged beefsteaks that are matured and cut in house, the market fresh produce from the Farm Shop and the skills of the Chef. An extension to the popular Hollies Farm Shop Coffee Shop, 59 will serve food between 5 and 9 each evening with a Dinner menu brimming with the best artisan produce from The Farm Shop.

The Hollies life began in 1959 as a vegetable stand on the side of the road with an honesty box. Nearly 60 years later, The Hollies Farm Shop has grown to become one of the best Farm Shops in the North West. 4 generations in the making the family's passion lies in sourcing great food and providing the best customer service through every part of the business

The family business comprises of 2 Farm Shops with Coffee Shops & Butchery, a Delicatessen, The Gift Barn, 59 Restaurant and 5-star Forest Lodges. Oh and a 13 bedroom Boutique Hotel in the Scottish Highlands! (Muckrach Country House Hotel).

To Nibble

Garlic Bread (V)*	4.5
<i>Served with Barber's vintage cheddar cheese and Tracklements onion marmalade.</i>	
Breads (V)*	4.5
<i>Artisan breads with Eleona's E.V.O. oil, fig & balsamic vinegar and butter.</i>	
Olives (GF,V)*	4.5
<i>Sunshine rosemary & garlic olives with feta & spring onion.</i>	
Nuts (N,V)*	4
<i>Cheshire Smokehouse almonds & cashews.</i>	
Chipolatas	5
<i>Cherry glazed Hollies Farm Shop sticky onion chipolata sausages with Tracklements sweet mustard ketchup.</i>	
Nibble Platter (N)*	12.5
<i>Olives, feta & spring onions / almonds & cashews / chipolata sausages.</i>	

Starters

Soup Of The Day <i>Served with artisan bread and butter.</i>	6
Salt & Pepper Chicken Skewers (GF)* <i>Served with Tracklements red chilli jam & mayonnaise dip.</i>	6.5
Findlater's Chicken Liver Pâté <i>Finished with brandy & port, Tracklements caramelised red onion relish and multigrain toast.</i>	7
Creamy Garlic Portobello Mushrooms <i>Served with The Hollies treacle cured bacon lardons on toasted ciabatta with parmesan and micro herbs.</i>	7
Macneil's Smoked Salmon <i>Served with brown bread, green leaves, capers & 59 salad dressing.</i>	9
Prawn Cocktail <i>North Atlantic prawns combined with shredded lettuce, tomato, capers, cucumber and micro herbs topped with marie rose sauce.</i>	8.5
Haggis Bon Bons <i>Haggis bon bons coated in breadcrumbs, served with Tracklements red chilli jam & mayonnaise dip.</i>	6
Caesar Salad <i>Red baby gem, pea shoot, croutons, parmesan shavings, anchovies, boiled egg, chicken & Mary Berry's caesar dressing.</i>	8

To Share

Deli Feast <i>Olives, sundried tomatoes, Manchego, Colston Bassett blue stilton, Parma ham, salami, Findlater's chicken liver pâté, celery, figs, Mrs Darlington's sweet apple chutney and artisan breads.</i>	20
Fish Platter <i>Macneil's smoked salmon, roll mop herring, Cheshire Smokehouse smoked pepper mackerel, Cheshire Smokehouse smoked salmon pâté, with artisan breads, marie rose sauce and lemon mayonnaise.</i>	18
The Cheeseboard (V)* <i>Thomas Hoe red Leicester, Somerset brie and Colston Bassett blue stilton served with olives, sundried tomatoes, balsamic onions, celery, figs, grapes, Mrs Darlington's sweet apple chutney, crackers and artisan breads.</i>	18

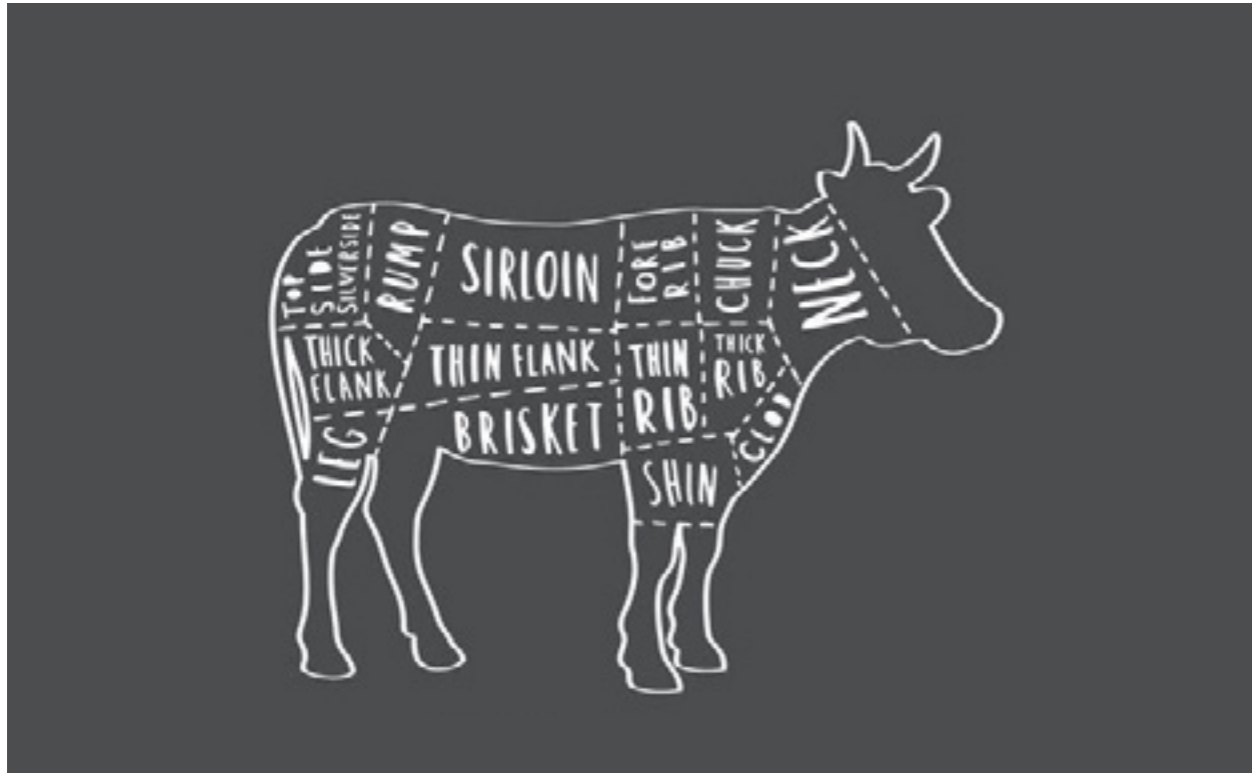
Burgers

At 59 we use Welsh prime beef 4 quarter cuts which are ground daily by our on site butchers and hand formed into 225g burgers. Simply seasoned, nothing else added. Cooked to perfection and served on a corn topped squishy Devonshire Bakery bun. Enjoy!

The 'H' Burger <i>Lettuce, tomato, cheese, crispy bacon, Hollies special sauce, fried onions and mayonnaise.</i>	13.5
The 'H' Blue Burger <i>Lettuce, tomato, Colston Bassett blue stilton, crispy bacon, Hollies special sauce, fried onions and mayonnaise.</i>	14.5
BBQ Bacon Cheeseburger <i>BBQ sauce, lettuce, tomato, cheese, crispy bacon and fried onions.</i>	13.5
The 59 <i>Bay Tree tomato & caramelised onion chutney, cheese, The Hollies homemade black pudding, crispy bacon, fried onions, tomato, lettuce and mayonnaise.</i>	14.5
The Mafia Burger (N)* <i>Mozzarella, pesto, sundried tomatoes, black olives, mayonnaise and lettuce.</i>	14.5
The 32 <i>Chargrilled butterfly chicken, lettuce, tomato, cheese, crispy bacon, Hollies special sauce, fried onions and mayonnaise.</i>	13.5
The Barn Burger <i>Chargrilled butterfly chicken, Tracklements red chilli jam, avocado salsa, mayonnaise and rocket.</i>	14.5
The 'Shroom Burger (V)* <i>Portobello mushroom, Tracklements caramelised red onion relish, Colston Bassett blue stilton, sweet potato, oven roasted red pepper and rocket.</i>	13
Thieves Moss Sandwich <i>Flat iron steak, fried onions, rocket and Mrs Darlington's creamed horseradish. Served on a warmed ciabatta.</i>	13.5
Add an additional 225g primesteak burger	4

All served with seasoned fries and The Hollies special sauce.

Steaks



The high quality Welsh beef you see on our menu is sourced by our in house butchery from Llanrwst through Conwy Valley Meats. Llanrwst is situated on the River Conwy which flows into the Conwy estuary where lush pasture land makes an ideal setting for raising top quality beef. All livestock is procured within 40 miles of Llanrwst from dedicated farms and local livestock auctions, giving the meat full traceability back to the farm it came from.

Our Master Butcher Andrew has a great depth of knowledge and passion for sourcing and creating the finest quality butchery products. All of The Hollies steaks are matured in house for at least 30 days and each one is hand cut by our expert in house butchers. Whatever your preferred cut, it will be cooked simply with love and care by our passionate chefs and will be as tender and flavoursome as our Master Butcher intended.

The 59 Signature Steak-Ribeye (350g) 29
59+ day aged Welsh beef with marbling of fat taken from the prime ribs. The ribeye has a wonderfully rich flavour and is very tender. Over 59 day aged Welsh beef, aged and cut in house.

Rump (300g) 19.5
A flavoursome cut of beef. Over 30 day aged Welsh beef, aged and cut in house.

Sirloin (200g) 21.5

Sirloin (400g) 27.5
Located between the rib and fillet, the sirloin is full of flavour with the fat only on top of the steak. Over 30 day aged Welsh beef, aged and cut in house.

Fillet (150g) 21

Fillet (300g) 35
This is the most lean and tender of all steaks. Over 30 day aged Welsh beef, aged and cut in house.

T-Bone (500g) 32
A large steak that is sirloin on one side of the bone and fillet on the other - the best of both. Over 30 day aged Welsh beef, aged and cut in house.

Chateaubriand (500g) 65
From the start of the fillet taken from under the hip bone - the best for tenderness and flavour. Over 30 day aged Welsh beef, aged and cut in house.

Tomahawk (700g) 49
Prime ribeye steak cut with the bone. Even more flavoursome than a ribeye because it is cooked on the bone. Over 30 day aged Welsh beef, aged and cut in house.

The Rumpelstilton (300g) 25
Rump served with melted Colston Bassett blue stilton & rocket.

The Barber (300g) 27
Rump served with melted Barber's vintage cheddar & sliced mushrooms.

Add Sauce: Diane / Peppercorn / Colston Bassett Blue Stilton 2.5

Cooked to your preference and served with crispy onions, cherry vine tomatoes, and a choice between;

- Seasoned Fries
- Seasoned Handcut Chips
- Seasoned Sweet Potato Fries
- Seasoned Hassleback Baked Potato

These are the minimum weights for the steaks

Fish

Blackened Salmon (GF)*	15
<i>Cajun spiced salmon fillet with avocado & sweetcorn salsa salad.</i>	
Baked Salmon with Lime & Ginger (GF)*	15
<i>Baked salmon infused with lime & ginger, served on a bed of salad, spring onion and new potatoes.</i>	
Fish & Chips	13.5
<i>Weetwood beer battered haddock and handcut chips, served with mushy or garden peas.</i>	

Vegetarian

Feta Risotto (GF,V)*	13.5
<i>Served with tender stem broccoli and asparagus.</i>	
Pesto Pasta Fusilli (N,V)*	12.5
<i>Fresh fusilli pasta, Seggiano red pesto, sunshine olives, sundried tomatoes, goats cheese and spinach leaves.</i>	
Great North Pie Company Classic-Lancashire Cheese & Onion Pie (V)*	13.5
<i>Dewlay's tasty Lancashire cheese, caramelised white onion, white pepper, nutmeg and Japanese panko breadcrumbs. Served with house salad and Tracklements apricot & ginger chutney.</i>	
Great North Pie Company Beetroot, White Cheshire & Apricot (V)*	13.5
<i>White Cheshire cheese, beetroot cream, beetroot marinated in honey, apricot, orange, lime, smoked red pepper, caraway and oregano. Served with house salad and Tracklements apricot & ginger chutney.</i>	

Sides

Seasoned Hassleback Potato	3.5
Seasoned Fries	3.5
Seasoned Handcut Chips	3.5
Seasoned Sweet Potato Fries	3.5
Buttered New Potatoes	3.5
Onion Rings	3

Grill

Chicken Schnitzel	13.5
<i>Served with French fries, salad, Tracklements redcurrant jelly & The Hollies homemade coleslaw.</i>	
Fusilli Pollo (N)*	14.5
<i>Strips of butterfly chicken breast with lemon oil, fresh fusilli pasta, Seggiano red pesto, sunshine olives, sundried tomatoes, goats cheese and spinach leaves.</i>	

Sides

Green Beans	3.5
Rocket & Parmesan Salad with Fig & Date Balsamic Vinegar	3.5
House Salad with 59 Dressing	3.5
Spinach with Parmesan	3.5
The Hollies Homemade Coleslaw	3

Salads

Caesar	13.5
<i>Red baby gem, green leaf, pea shoot, strips of butterfly chicken, croutons, parmesan shavings, anchovies, boiled egg & Mary Berry's caesar dressing.</i>	
Chicken, Bacon, Cranberry & Brie (GF)*	13.5
<i>Red baby gem, pea shoots, The Hollies treacle cured bacon, Tracklements cranberry, port & orange sauce, strips of poached chicken breast & Somerset brie.</i>	
Chilli Steak (GF)*	14
<i>Flat iron steak strips served with julienne carrots, radish, baby green gem, snow peas and Tracklements red chilli jam.</i>	
Salmon & Apple (GF)*	14
<i>Macneil's smoked salmon, baby mixed leaf, julienne cucumber, cherry tomatoes, apple, dill and horseradish mayonnaise.</i>	
Smoked Duck	14
<i>Red baby gem, pea shoots, Cheshire Smokehouse smoked duck, orange segments, croutons and a balsamic glaze.</i>	

Superfood Salad (V)*	12.5
<i>Baby leaf spinach, rocket, pea shoots, avocado, orange segments and pomegranate seeds with lemon & olive oil infused couscous.</i>	
Add - Mixed Nuts & Seeds (N)*	3
Add - Flat Iron Steak Strips	4
Add - Poached Chicken Strips	4
Add - Macneil's Smoked Salmon	4

Puddings

Cartmel Sticky Toffee Pudding 6.5
Served with Cheshire Farm vanilla ice cream.

Fresh Farm Shop Fruit Salad (GF)* 6.5
Served with Greek yoghurt and a Cheshire honey drizzle.

Moo Moo (GF)* 6.5
A classic from our Friesian room coffee shop in the early 2000's; chocolate brownie, mixed berries, Cheshire Farm vanilla ice cream, fresh cream, chocolate sauce and a chocolate flake.

Banana Split (GF,N)* 6.5
Served with Cheshire Farm vanilla ice cream, cream, chocolate sauce, toasted flaked almonds, fresh strawberries and raspberries.

Alison Hill Warm Chocolate Fudge Brownie (GF)* 6.5
Locally baked brownie served with Cheshire Farm vanilla ice cream, cream, chocolate sauce, fresh raspberries and strawberries.

Strawberries & Ice Cream (GF)* 6.5
Fresh strawberries served with Cheshire Farm vanilla ice cream.

Gin & Tonic Trifle (N)* 6.5
Lemon drizzle cake soaked in Edinburgh elderflower gin liqueur, Country Puddings custard, tonic soaked strawberries, whipped cream and toasted almond flakes.

Cheeseboard 8.5
Snowdonia Black Bomber, Colston Bassett blue stilton, Somerset brie and Thomas Hoe red Leicester. Served with Mrs Darlington's sweet apple chutney, grapes, celery and a selection of crackers.

**Within our kitchens we use nuts, fish, egg, shellfish, milk and gluten products and it is impossible to fully guarantee separation of these items in storage, preparation or cooking, although every effort is made to minimise the risk. Any bread or breaded product may contain nuts, sesame seeds or poppy seeds as a result of cross contamination during the baking process.*

**(GF) = Gluten Free *(N) = Nuts *(V) = Vegetarian*

**Gluten free bread available*

www.59atthehollies.co.uk

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THE HOLLIES