



AT THE HOLLIES

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

Starters

Soup Of The Day	6
<i>Served with freshly baked artisan bread and butter.</i>	
Salt & Pepper Chicken Skewers (GF)*	6.5
<i>Served with Tracklements red chilli jam & mayonnaise dip.</i>	
Findlater's Duck Liver & Apricot Pâté	7
<i>Finished with brandy & port, Tracklements onion marmalade and multigrain toast.</i>	
Creamy Garlic Portobello Mushrooms	7
<i>Served with The Hollies treacle cured bacon lardons on toasted ciabatta with parmesan and micro herbs.</i>	
Macneil's Smoked Salmon	8
<i>Avocado-naise, crispy shallots, horseradish cream, rocket salad and a Sloe gin syrup.</i>	
Prawn Cocktail	8.5
<i>North Atlantic prawns combined with shredded lettuce, tomato, capers, cucumber and micro herbs topped with marie rose sauce.</i>	
Haggis Bon Bons	6
<i>Haggis bon bons coated in breadcrumbs, served with Tracklements cranberry, orange and port relish.</i>	
Oven Baked Camembert	10
<i>Served with sticky onion marmalade, cranberry, pecans and freshly baked artisan bread, glazed with rosemary, garlic and honey.</i>	

To Share

Deli Feast	20
<i>Olives, sundried tomatoes, Manchego, Colston Bassett blue stilton, Parma ham, salami, Findlater's duck liver and apricot pâté, celery, figs, Mrs Darlington's sweet apple chutney and freshly baked artisan breads.</i>	
Fish Platter	18
<i>Macneil's smoked salmon, roll mop herring, Cheshire Smokehouse smoked pepper mackerel, Cheshire Smokehouse smoked salmon pâté, with freshly baked artisan breads, marie rose sauce and lemon mayonnaise.</i>	
The Cheeseboard (V)*	18
<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 freshly baked artisan breads.</i>	

Burgers

At 59 we use Welsh prime beef 4 quarter cuts which are ground daily by our on site butchers and hand formed into 200g burgers. Simply seasoned, nothing else added. Cooked to perfection and served on a corn topped squishy Devonshire Bakery bun. Enjoy!

The 'H' Burger 13.5

Lettuce, tomato, cheese, crispy bacon, Hollies special sauce, fried onions and mayonnaise.

The 59 14.5

Bay Tree tomato & caramelised onion chutney, cheese, The Hollies homemade black pudding, crispy bacon, fried onions, tomato, lettuce and mayonnaise.

BBQ Pulled Pork Burger 14.5

BBQ sauce, lettuce, tomato and crispy bacon

The 32 13.5

Southern fried chicken, lettuce, tomato, cheese, crispy bacon, Hollies special sauce, fried onions and mayonnaise.

The Barn Burger 14.5

Chargrilled butterfly chicken, Tracklements red chilli jam, avocado salsa, mayonnaise and rocket.

Venison Burger - Deer Park Farm, Eaton 13.5

Tracklements fig relish, goats cheese crumb and wild rocket.

Thieves Moss Sandwich 13.5

Flat iron steak, fried onions, rocket and Mrs Darlington's creamed horseradish. Served on a warmed ciabatta.

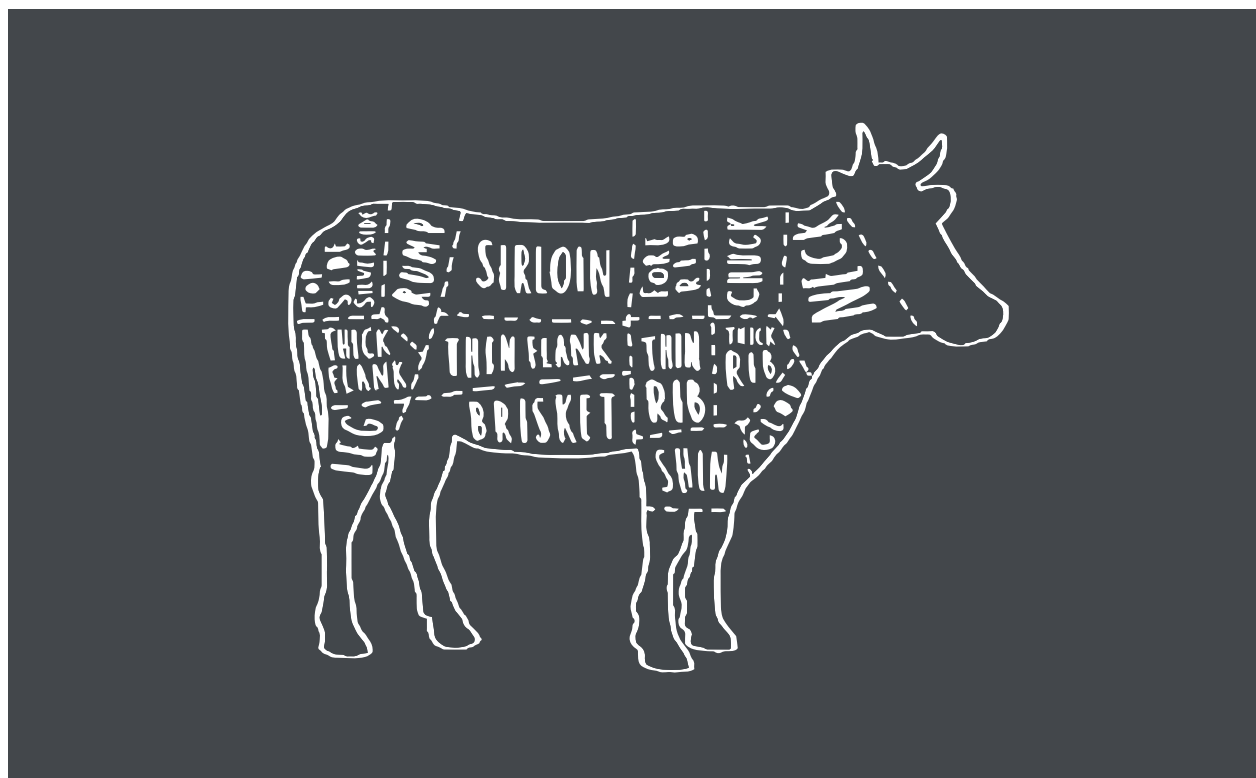
Simply Double Bacon Cheeseburger 13.5

Hollies special sauce, cheese, double bacon and ketchup (no greenery).

Add an additional 200g primesteak burger 4

Add pulled pork to your burger 4

**All served with seasoned fries and The Hollies special sauce.
Vegetarian burger available in the Vegetarian section of the menu.**



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.

Steaks

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 (250g) 21.5

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.

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;

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

These are the minimum weights for the steaks

Grill

Chicken Schnitzel	13.5
<i>Served with sweet potato 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 green pesto, olives, sundried tomatoes and julienne vegetables finished with Parmesan shavings.</i>	
Gammon Joint	17
<i>Sticky apple and cherry mirin sauce, mushrooms, wilted spinach and creamy mashed potato.</i>	
Haunch of Venison - Deer Park Farm, Eaton	19
<i>Parsnip crisps, roasted butternut squash, sloe gin stewed blackberries and juniper berry jus.</i>	

Fish

Fresh Market Fish Of The Day

Please see your server for details.

Fillet of Salmon	15
<i>Brussels sprout petals, fricassee of pancetta and cranberries, maple syrup dressing.</i>	
Fish & Chips	13.5
<i>Weetwood beer battered haddock and handcut chips, served with mushy or garden peas.</i>	

Sides

Hasselback Potato / French Fries / Handcut Chips / Sweet Potato Fries	3.5
Onion Rings	3
Green Beans & Mangetout	3.5
Rocket & Parmesan Salad with Fig & Date Balsamic Vinegar	3.5
House Salad with 59 Dressing	3.5
Buttered Carrots	3.5
The Hollies Homemade Coleslaw	3

Vegetarian

Pesto Pasta Fusilli (N,V)*	12.5
<i>Fresh fusilli pasta, Seggiano green pesto, olives, pine nuts, sundried tomatoes and julienne vegetables finished with Parmesan shavings.</i>	
The 'Shroom Burger (V)*	13
<i>Portobello mushroom, Tracklements caramelised red onion relish, Colston Bassett blue stilton, sweet potato, oven roasted red pepper and rocket.</i>	
COOK Lasagne (V)*	12.5
<i>Roasted peppers, mushrooms, courgettes and spinach between layers of Italian pasta, served with a dressed mixed leaf salad.</i>	
Great North Pie Company - Autumn Pie (V)*	13.5
<i>Roasted butternut squash and baby leaf spinach, with White Cheshire cheese & apple. Served with a mixed leaf salad & sweet potato fries.</i>	
Great North Pie Company - 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, Tracklements apricot & ginger chutney and sweet potato fries.</i>	

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>		
Macneil's Smoked Salmon & Mozzarella (GF)*		14
<i>Smoked salmon, baby gem, mozzarella, capers and pea shoots with a honey & 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 - Poached Chicken Strips 4
Add - Macneil's Smoked Salmon	4	Add - Flat Iron Steak Strips 4

Puddings

Cartmel Sticky Toffee Pudding <i>Served with Cheshire Farm vanilla ice cream.</i>	6.5
Warm Pudding Of The Day <i>Served with a choice of custard or Cheshire Farm vanilla ice cream.</i>	6.5
Moo Moo <i>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.</i>	6.5
Banana Split (GF,N)* <i>Served with Cheshire Farm vanilla ice cream, cream, chocolate sauce, toasted flaked almonds, fresh strawberries and raspberries.</i>	6.5
Warm Chocolate Fudge Brownie <i>Locally baked brownie served with Cheshire Farm vanilla ice cream, cream, chocolate sauce, warm winter berries.</i>	6.5
Autumn Berry Trifle (N)* <i>Spiced orange cake soaked in The Hollies exclusive Holly Days gin, custard, berries, whipped cream and toasted almond flakes.</i>	6.5
Cheeseboard <i>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.</i>	8 (To Share) 12.5

**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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