

On The Skewer

All served with homemade apple & mint coleslaw and a choice of fries.

Tikka Masala Fish Skewer <i>King prawns, cod & salmon pieces coated in a Tikka Masala rub with corn on the cob.</i>	16.5	Chicken Skewer <i>Fresh coriander & lime marinated chicken with roasted pepper.</i>	14.5
Sticky Pork Belly Skewer <i>4 hours slow cooked belly of pork marinated in a sticky glaze with chargrilled pineapple.</i>	13.5	Soy & Honey Steak Skewer <i>Sirloin steak coated in a soy & honey glaze with roasted pepper.</i>	19.5

Vegetarian

Pesto Pasta Fusilli ^{(N,V)*} <i>Fresh fusilli pasta, Seggiano green pesto, olives, pine nuts, sundried tomatoes and julienne vegetables finished with parmesan shavings.</i>	12.5
COOK Lasagne ^{(V)*} <i>Roasted peppers, mushrooms, courgettes and spinach between layers of Italian pasta, served with garlic bread, The Hollies house salad & fries.</i>	12.5
Great North Pie Company - Lancashire Cheese & Onion Pie ^{(V)*} <i>Served with The Hollies house salad, apple chutney & sweet potato fries.</i>	13.5
The Shroom & Halloumi ^{(V)*} <i>Portobello mushroom, Traclements caramelised red onion relish & red chilli jam, panko crumbed halloumi, sweet potato, oven roasted red pepper & rocket.</i>	13.5

Fish	
Teriyaki Style Scottish Salmon ^{(N)*} <i>Teriyaki glazed fillet of salmon, Asian 'style' salad, charred pineapple & cashew nuts.</i>	17.5
The Hollies Fish & Chips <i>Weetwood beer battered haddock and handcut chips, served with mushy or garden peas.</i>	13
The Hollies Fish Cutter <i>Lightly coated haddock in a lime & chilli jam, cos lettuce, cheese, The Hollies special sauce. Served on a corn topped squishy Devonshire Bakery bun & seasoned fries.</i>	14

Desserts

Warm Pudding Of The Day <i>Served with a choice of custard or Cheshire Farm vanilla ice cream.</i>	6.5	Cheesecake Of The Day <i>Please ask your server for today's choices.</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	Hot Fudge Sundae ^{(N)*} <i>Salted caramel, hazelnut praline, vanilla Cheshire Farm ice cream, hot chocolate sauce, whipped cream.</i>	6.5
Banana Split ^{(GF,N)*} <i>Caramelised banana served with Cheshire Farm vanilla ice cream, whipped cream, chocolate sauce, toasted flaked almonds, fresh strawberries.</i>	6.5	Cheeseboard <i>Snowdonia Black Bomber, Colston Bassett blue stilton, Somerset brie and Red Fox cheddar. Served with Mrs Darlington's sweet apple chutney, grapes, celery and a selection of crackers.</i>	8
Key Lime Pie <i>The Hollies version of the classic American key lime pie, served on a buttery biscuit base topped with meringue & fresh key lime.</i>	6.5	Cartmel Sticky Toffee Pudding <i>Served with Cheshire Farm vanilla ice cream.</i>	6.5



Burger | Steak | Drink

#59atTheHollies

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 serves food between 5 and 9 each evening (closed Sunday) 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 with self catering, in the Scottish Highlands! (Muckrach Country House Hotel).

To Nibble

Cheese & Garlic Bread ^{(V)*} <i>Garlic bread, toasted ciabatta & melted Barber's cheddar.</i>	4.5	Sunshine Olives ^{(GF,V)*} <i>Served with spring onion and Danish feta.</i>	4.5
Tempura Courgette ^{(V)*} <i>Served with garlic mayonnaise & fresh lime.</i>	4.5	Cheshire Smokehouse Hummus ^{(V)*} <i>Sunshine olives, sun-blushed tomatoes & warm artisan breads.</i>	6.5
Salt & Pepper Battered Halloumi ^{(V)*} <i>With fresh rocket salad & chilli jam.</i>	6.5		

Starters

Baked Camembert ^{(V,N)*} <i>Rosemary, garlic and honey glaze, apricot and pistachio crumb, freshly baked artisan bread. To share.</i>	12	Creamy Garlic Portobello Mushrooms <i>The Hollies treacle cured bacon lardons on toasted ciabatta with parmesan and micro herbs.</i>	7
The Deli Board <i>Parma ham, sunshine olives, whipped goats cheese, rocket & warm artisan breads.</i>	8.5	Salt & Pepper Chicken Skewers <i>Served with mint & apple coleslaw and sweet chilli mayonnaise dip.</i>	7
Garlic Butter Tiger Prawns <i>With an Asian 'style' salad & sweet chilli mayo.</i>	8	Macneil's Smoked Salmon <i>Horseradish mayonnaise, cucumber, shallots, confit vine cherry tomatoes & oatcakes.</i>	8
Sticky Onion Chipolatas <i>Glazed in a Morello cherry jam served with The Hollies special sauce.</i>	6	Buffalo Mozzarella Bruschetta ^{(V)*} <i>Tomato, basil pesto and mozzarella.</i>	7.5

Salad Bowls

Macneil's Smoked Salmon ^{(GF)*} <i>Macneil's roast smoked salmon, baby gem, rocket, caper berries & horseradish mayonnaise.</i>	14
Chilli Steak ^{(GF)*} <i>Flat iron steak strips served with julienne carrots, radish, baby green gem, snow peas and Tracklements red chilli jam.</i>	14
Chicken Caesar Salad <i>Red baby gem, green leaf, pea shoot, strips of butterfly chicken, croutons, Parmesan shavings, anchovies, boiled egg & Mary Berry's caesar dressing.</i>	14
Chicken, Bacon, Cranberry & Brie ^{(GF)*} <i>Red baby gem, pea shoots, The Hollies treacle cured bacon, Tracklements cranberry, port & orange sauce, strips of poached chicken breast & Somerset brie.</i>	14

Sides

Handcut Chips	3
French Fries	3
Sweet Potato Fries	3.5
Onion Rings	3
Apple & Mint Coleslaw ^{(GF)*}	2.5
59 House Salad ^{(GF)*}	3.5
Dips	0.5
Garlic Mayo	
Sweet Mustard Ketchup	
Sweet Chilli Jam	
The Hollies Special Sauce	

**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. Gluten free bread available*

From Butcher To Plate - 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. 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.

Cooked to your preference and served with crispy onions, cherry vine tomatoes, and a choice between;		Sirloin (250g) <i>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.</i>	21.5
<ul style="list-style-type: none"> • French fries • Handcut chips • Sweet potato fries 			
The 59 Signature Steak-Ribeye (350g) <i>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.</i>	29	Fillet (225g) <i>This is the most lean and tender of all steaks. Over 30 day aged Welsh beef, aged and cut in house.</i>	24
Thieves Moss Sandwich <i>Flat iron steak, fried onions, rocket and Mrs Darlington's creamed horseradish. Served on a warmed ciabatta.</i>	13.5	Chateaubriand (500g) <i>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.</i>	65

Add Sauce:
Diane / Peppercorn
Blue Stilton / Pesto Hollandaise

2.5

Add Surf To Your Turf
x3 chargrilled garlic butter tiger prawns.

4

Burgers

All served with seasoned fries and The Hollies special sauce. Cooked to perfection and served on a corn topped squishy Devonshire Bakery bun.		Double Bacon Cheese <i>The Hollies special sauce, cheese, double bacon and ketchup (no greenery).</i>	13.5
The 'H' Burger <i>Lettuce, tomato, cheese, crispy bacon, The Hollies special sauce, fried onions and mayonnaise.</i>	13.5	The 32 <i>Southern fried chicken, lettuce, tomato, cheese, crispy bacon, The Hollies special sauce, fried onions and mayonnaise.</i>	14
The 59 <i>Bay Tree tomato & caramelised onion relish, cheese, The Hollies homemade black pudding, crispy bacon, fried onions, tomato, lettuce and mayonnaise.</i>	14.5	The Barn Burger <i>Chargrilled butterfly chicken, Tracklements red chilli jam, avocado salsa, mayonnaise and rocket.</i>	14.5
BBQ & Applewood Smoked Cheese <i>Mayonnaise, crispy bacon, tomato, cos lettuce, BBQ sauce & Applewood smoked cheese.</i>	14	The Salt & Pepper Chicken <i>Salt & pepper chargrilled butterfly chicken, tomato, lettuce, cheese, crispy bacon, chargrilled pineapple, fried onions, The Hollies special sauce & mayonnaise.</i>	14.5