

FOOD ALLERGIES OR INTOLERANCES

It is important you make us aware of any food allergies or intolerances prior to ordering.

GF Gluten Free

GFO Gluten Free Option Available – Please ask

Please ask us if you have any special requests, as we are very adaptable and aim to please where possible.

STARTERS

HOMEMADE SOUP OF THE DAY GFO

Served with a crusty roll

£4.15

PRAWN COCKTAIL GFO

Served with brown bread

£6.00

SAUTE' GARLIC MUSHROOMS GFO

In cream served with a roll

£5.50

SMOKED SALMON & SCRAMBLED EGG GFO

Served on a crouton

£6.00

FRIED HALLOUMI GF

Served with garnish & sweet chilli dip

£5.50

WHITE BAIT

Served with a garnish & a choice of Tabasco or Tartare sauce

£4.50

BREADED KING PRAWNS

Served with a garnish, mango chutney & prawn crackers

£6.00

BAGUETTES

£6.50

SANDWICHES **GFO**

£4.50

Served with chips or a salad garnish

STEAK & ONION

BACON & BRIE

B.L.T.

PRAWN

ROAST BEEF

TUNA

HOMECOOKED HAM

MATURE CHEDDAR

EGG MAYONNAISE & CRESS

FISH FINGERS

JACKET POTATOES **GF**

£6.50

Served with a salad garnish

CHILLI

BAKED BEANS

PRAWN

TUNA & MAYONNAISE

MATURE CHEDDAR

MATURE CHEDDAR & BEANS

SALADS **GF**

£10.50

Generous salad with egg mayonnaise, homemade coleslaw

PRAWN

WARM CHICKEN BREAST

HOMECOOKED HAM

ROAST BEEF

TUNA & MAYONNAISE

MATURE CHEDDAR

MAIN COURSES

FOR TODAY'S SPECIALS PLEASE SEE BOARDS

SMALLER APPETITE PORTIONS £7.50

MEAT DISHES

6oz MATURE RUMP STEAK GFO

£9.00

12oz MATURE RUMP STEAK GFO

£17.50

COMBO – 6oz MATURE RUMP + SCAMPI

£15.50

All steaks are cooked to your liking and served with chips, mushrooms, onion rings & salad garnish or peas

LAMBS LIVER & BACON GFO

£10.50

Cooked to your liking & served with gravy, potatoes & vegetables of your choice

CHICKEN BREAST GF

£12.50

Boneless chicken breast served with a cream & mushroom sauce, potatoes & vegetables of your choice

14oz GAMMON STEAK GF

£13.50

Our gammon steak is topped with a grilled tomato & served with chips, peas & a choice of fried egg or pineapple ring

8oz 100% BRITISH BEEF / CHEESEBURGER GFO

Topped with bacon & onion rings in a floured bap with a small salad garnish & chips

Mature Cheddar £10.00

Stilton or Brie £10.50

HOMECOOKED HAM GF

£9.50

Our ham is cooked and carved in our kitchen & is served with 2 fried eggs & chips

HOMEMADE CHILLI-CON-CARNE (HOT) GF

£10.50

Served on a bed of rice

CHILLI POT (HOT) GF

£11.00

Layers of chilli-con-carne & tortillas topped with melted cheese & served with chips or garlic bread

HOMEMADE PIES

£12.50

STEAK & ALE

Tender beef cooked in our local ale

CHICKEN & LEEK

Chicken breast meat & leeks cooked in a creamy sauce

Our pies are homemade with shortcrust pastry & served with potatoes & vegetables of your choice

FISH

POACHED COD GF

£10.50

Boneless cod served with a creamed cheese sauce, potatoes of your choice & garden peas

BATTERED HADDOCK GFO

£10.50

Served with chips & garden or mushy peas

SALMON SUPREME GF

£13.50

Poached or pan fried served with your choice of potatoes & vegetables

SCAMPI

£11.00

Breaded wholetail scampi served with salad & chips

VEGETARIAN DISHES

VEGAN OPTIONS ARE AVAILABLE.

FALAFEL AND HALLOUMI CHEESE

£9.50

Served with chips, salad and sweet chilli dip GFO

MUSHROOM & CASHEW NUT STROGANOFF GF

£9.50

Homemade with cream & brandy served with rice & garden peas

BAKED MACARONI CHEESE

£9.50

Served with salad & a garlic roll

SIDE ORDERS

SAUCES	<i>Pepper, Cheese, Mushroom or Hollandaise</i>	£2.80 GF
ONION RINGS - SIDE SALAD - CHIPS		£2.50 GFO
GARLIC BREAD		£3.00
CHEESY CHIPS		£3.50 GFO
CHEESY GARLIC BREAD		£4.00

DESSERTS

FOR TODAY'S SPECIALS PLEASE SEE BOARDS

£5.50

HOT

All served with cream, ice cream or custard

SYRUP SPONGE GFO

STICKY TOFFEE PUDDING & TOFFEE SAUCE GFO

CHOCOLATE PUDDING & CHOCOLATE SAUCE GFO

HOMEMADE BREAD & BUTTER PUDDING GFO

COLD

All served with cream or ice cream

HOMEMADE BAILEYS CHEESECAKE

HOMEMADE SEASONAL FRUIT ETON MESS GF

See board for details

BELGIAN CHOCOLATE & RASPBERRY TORTE

Chocolate Biscuit Base with a Chocolate and Raspberry Filling

LEMON MERINGUE ROULADE GF

TOFFEE PECAN MERINGUE GF

*Meringue nest filled with toffee ice cream & toffee sauce, topped with
pecan nuts & cream*

ICE CREAMS GF

Strawberry, Chocolate or Vanilla

CHEESE & BISCUITS GFO

£6.50

A selection of Mature Cheddar, Stilton & Brie with biscuits

HOT DRINKS

AMERICANO –BLACK/WHITE £2.10

CAPPUCCINO - £2.30

CAFFE LATTE - £2.30

CAFFE MOCHA – £2.30

ESPRESSO - £1.60

CHOCOLATE -£2.30

LIQUEUR COFFEE -£4.30

ADD SYRUP .30P

ADD WHIPPED CREAM .30P

DECAFF AVAILABLE

POT OF TEA - £1.80

WINE SELECTION

	WHITE WINE	25ml	175ml	250ml	BOTTLE
1 Chenin Blanc Millbrook – South Africa <i>Soft dry, smooth and easy drinking</i>		2.60	3.60	5.05	15.00
2 Sauvignon Blanc Norte Chico – Chile <i>Crisp, fresh and dry with good fruit, a delightful wine</i>		2.60	3.60	5.05	15.00
3 Cotes de Gascogne Domaine DE Grachies – France <i>A medium wine which is fresh and lively with a crisp finish</i>		2.60	3.60	5.05	15.00
4 Pinot Grigio La Delfina – Italy <i>Distinctive, fresh and unoaked this is a stylish wine with a good flavour</i>		2.60	3.60	5.05	15.00
5 Chardonnay Reserve Riddle Creek – Australia <i>Ripe and rich with a fresh flavoursome finish</i>		2.60	3.60	5.05	15.00
6 Marque's Valencia - Spain <i>Fresh sweet wine with real character</i>		2.60	3.60	5.05	15.00
7 Petit Chablis "Pas ca Petit" La Chablisienne – France <i>Dry and steely and complex – a real classic</i>					25.50

CHAMPAGNE & SPARKING WINES

	200ml	Bottle
10 Prosecco Lunetta Spumante – Italy <i>Fresh, clean, stylish and easy drinking</i>	6.00	18.50
11 Lunetta Rose` Spumante – Italy <i>Delightfully appealing, soft pink sparkler</i>	6.00	18.50
12 Champagne Gruet Selection Brut N/V – France <i>Elegant, soft and flavoursome Champagne.</i>		30.00

ROSE WINES

	125ml	175ml	250m	Bottle
13 Rose Norte Chico – Chile <i>Fruity, appealing rose</i>	2.60	3.60	5.05	15.00
14 Pinot Grigio Rose La Delfina – Italy <i>Fresh and vibrant rose with a soft finish</i>				15.00

RED WINE

	125ML	175ML	250M	BOTTLE
15 Merlot Los Tres Curas – Chile	2.60	3.60	5.05	15.00
<i>Ripe and generous this juicy wine slips down a treat</i>				
16 Cabernet Sauvignon Norte Chico – Chile	2.60	3.60	5.05	15.00
<i>Juicy cassis fruit and pleasing structure make this a Delightful red for all occasions</i>				
17 Shiraz Reserve Riddle Creek – Australia	2.60	3.60	5.05	15.00
<i>Rich, juicy and packed with flavour but still offering Balance and depth. This is a real Aussie charmer</i>				
18 Rioja Vina Valoria – Spain	2.60	3.60	5.05	15.00
<i>A stylish Rioja with plenty of flavour, fruit and style</i>				
19 Malbec Tanguero – Argentina	2.60	3.60	5.05	15.00
<i>Flavoursome and earthy with soft fruit and a good structure. A modern and emerging variety</i>				
20 Chusclan Cotes du Rhone Villages – France				18.50
<i>Produced close to Chateauneuf du Pape this is round elegant and flavoursome</i>				
21 Pinot Noir VAT 10 Deen de Bortoli				19.50
<i>Ripe and bursting with classic Pinot Noir characters This medium coloured red is a real Aussie charmer</i>				

Who was the Admiral Wells?

The Wells family were renowned shipbuilders in Kent dating back to the 17th Century. It was William Wells (1729 - 1805), a prominent member of the firm, who inherited the Holmewood estate from his wife's family circa 1760. The couple would have lived in Holmewood House, and their three sons were all born there, the eldest of which was Vice Admiral Thomas Wells (1759 - 1811).

Joining the Navy in 1774, Thomas Wells worked his way through the ranking system at the time - three squadrons of Red, White and Blue in an ascending order of seniority, each with an Admiral, Vice Admiral and Rear Admiral. It is believed that Vice Admiral Wells progressed from Rear Admiral of the White to Vice Admiral of the Red in 1808 and would have been promoted to the highest rank of Admiral of the White in June 1814, had he not have died aged 51 on 31st October 1811.

During his naval career his commands were: Swallow (1781), Fury (1782), Champion (1782 - 1783), Iris (1790 - 1792), LaConcorde (1793 - 1794), Melampus (1794), Defence (1794 - 1798) ad Glory (1799- 1804). In 1805 Vice Admiral Wells was a pallbearer at the funeral of Lord Horatio Nelson.

The lowest pub in the British Isles

In the late 1840s, grandson of Vice Admiral Wells, William Wells IV (1818 - 1889) led the way in draining Whittlesey Mere - once England's largest lake south of Windermere and a haven for wildlife. William and a group of wealthy men realised that draining the mere to turn the land to agriculture would be very profitable. After several failed attempts, they eventually succeeded by using a huge pump and in 1852 the Mere was dry.

As the saturated peat dried out it shrank and to measure the rate of shrinkage William Wells sunk a massive iron post into the ground (taken from Crystal Palace) at Holme Fen. At the time the top of the post was at ground level, but now just over 150 years later the top of the post is more than 13 feet above ground due to erosion and continued draining of the land. The surrounding land is the lowest point in Britain.

A few years later to celebrate his new found fortune, he built the pub and named it after his grandfather The Admiral Wells, making us the lowest pub in the British Isles. It was also William Wells who built the current Holmewood Hall after the previous house was destroyed by fire.

