



Menu can be subject to change due to availability of Fresh Produce
All prices shown next to item titles are charged in British Pounds Sterling,
Inclusive of VAT

Optional service charges are applied to all tables sizes of 5 or more. Please
ask your server to remove this if you wish.

Please be aware our staff meal check you in order to make sure everything
is ok and there is nothing we can do to improve your experience. If you
choose not to say anything at the time, The Company will not be liable to
offer any compensation or refunds after.

Food Allergies

Some dishes may contain or have traces of the 14 main present
allergies, including nuts, or may have been made alongside other
products containing them. If you have an allergy speak to your
server about the ingredients used, it may not be listed on the
menu.

Gorcott Hill, Nr Beoley, Redditch, B98 9EN

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Contains Nuts



Gluten Free
Available



Vegetarian



Vegan
Available



Valentines 2026



Live Music



Skye Hadley
Friday 13th February



Gemma Nelson
Saturday 14th February

VALENTINES MENU

Served Thursday 12th - Saturday 14th February
No Main Menu Available Saturday 14th from 5pm
Live Music Friday & Saturday from 7:30pm

SET MENU PRICE
3 COURSES- £39.50

To Start

SALT & CHILLI PORK SALAD

Salt & Chilli Fried Pork Ends, Hoisin & Soy Drizzle, Asian Salad, Pineapple & Chilli, Micro Coriander

SAMBAL KING PRAWNS

Malaysian Battered King Prawns, Sambal Chilli, Turmeric & Coconut Cream, Asain Slaw, Charred Lime & Sesame

THE BIG CATCH (FOR 2 PEOPLE)

Beer Battered Hake Goujons, Tartar Sauce, Sambal Battered King Prawns, Salt & Pepper Squid, Aioli, House Pickles, Crayfish & Avocado Bloody-Marie Cocktail, Toasted Sourdough

COQUILLES ST-JACQUES

Baked Hand Dived Scallops & King Prawns, Vintage Cheddar White Wine Cream, Parsley & Parmesan Breadcrumbs

CAULIFLOWER FALAFEL

Harrissa Spiced Falafel, Romesco & Pea Shoots

N'DUJA FONDUE (FOR 2 PEOPLE)

Spicy Spanish N'duja & Brie Fondue, Rosemary & Sea Salt Toasted Sourdough, Sticky Onion Jam & House Pickles (Vegetarian Camembert Also Available)

Swap Your Dessert for a Cocktail

ESPRESSO MARTINI

PORNSTAR MARTINI

CHOCOLATE CHERRY MARTINI



For Main

KING PRAWN LINGUINI

Fennel & Chilli Crispy Fried King Prawns, Picked Devonshire Crab, Shellfish Cream, Parmesan Linguini

16 DAY AGED 24OZ CHATEAUBRIAND- PRE ORDER ONLY

Garlic Roasted Flat Field Mushroom & Tomato, Crispy Buttermilk Onions, Koffman Chips, Peppercorn Sauce & Peashoots (+£1 Supplement per person)

DUO OF PORK

Crispy Breaded Pork Tenderloin Schnizel, Confit Belly Pork, Black Pudding Mouseline Potato, Garlic Buttered Hispi Cabbage, Apple & Cider Sauce

PROSCIUTTO WRAPPED CHICKEN BREAST

Pomme Anna Potato, Griddled Mediterranean Vegetables, Romesco Sauce & Basil Oil

MOROCCAN TAGINE

Moroccan Spiced Chickpea & Sweet Potato Tagine, Chemoula Yoghurt, Flatbread, Saffron Infused Rice, Toasted Almond, Apricot & Pomegranate

10OZ SIRLOIN STEAK

Garlic Roasted Flat Field Mushroom & Tomato, Crispy Buttermilk Onions, Koffman Chips, Peppercorn Sauce & Peashoots (+£5 Supplement)

AUBERGINE KATSU CURRY

Panko Breaded Aubergine, Katsu Curry Sauce, Cumin Infused Rice, Asian Vegetables & Coriander

To Finish

CHOCOLATE PANCAKES

Stacked Pancakes with Hazelnut Chocolate Sauce, White Chocolate Pearls, Pistachio Ice Cream & Strawberries

BISCOFF CREME BRULEE

Glazed Brûlée, Biscoff Crumb, Salted Caramel Ice Cream



APPLE & RHUBARB CRUMBLE

Warm Apple & Rhubarb Crumble, Devonshire Custard

STICKY TOFFEE PUDDING

Warm Sticky Toffee Pudding, Hot Toffee Sauce, Rum & Raisin Ice Cream



ASSIETTE OF PUDDINGS FOR 2

Chocolate Pancakes, Hazelnut Chocolate Sauce, Strawberries, Sticky Toffee Pudding, Toffee Sauce & Biscoff Creme Brûlée

CHEESE & BISCUITS

Davidstow Cornish Mature Cheddar, Petit French Brie, Cracker Selection, Red Onion Chutney & Quince

