



DESSERT MENU **AUTUMN**

Warm Chocolate Fondant with Vanilla Ice Cream	7
Spiced Apple Crumble Choice of Vanilla Ice Cream, Cream or Custard	6.5
Lemon Meringue Mille-Feuille	7
Vanilla & Poached Pear Mess Pear & Star Anise Compote, Vanilla Cream, Crumble Topping	6
Sticky Toffee Pudding Butterscotch Sauce & Vanilla Ice cream	6.5
3 Cheese Selection GF Westcombe Cheddar, Somerset Brie & Organic British Perl Las Blue with water Biscuits & Oat Cakes	8

Please ask about our selection of Sorbets & Ice Creams

V - Vegetarian GF - Gluten Free option available.

Please note some dishes may require a slight alteration in order to be gluten free.

Skin on fries and other fried items will be cooked in a fryer used to cook other products containing gluten.

Please inform your server of any allergies when ordering.



AA Recommended

PARTIES & EVENTS With our large decking & marquee area as well as our barn, we have ample space to facilitate everything from weddings to business meetings for groups from 16/100+ people. Just ask a member of staff for more information.

The Hollybush, 35 Corn Street, Witney

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