



MAIN MENU **SUMMER**

GRAZING & SHARING

We recommend 2/3 items for a starter & 3/5 items for main course

Ciabatta & Oils V GF	4.5
Olives V GF	4.5
Scampi	5.5
Pork Crackling Quavers & Apple Sauce	5
Somerset Brie V GF	3.5
Westcombe Cheddar V GF	3.5
Organic British Perl Las Blue V GF	3.5
Add Crackers & Chutney to Cheese	3
Garlic Ciabatta	4.5
Oven Roasted Chorizo GF	6.5
Warm Homemade Scotch Egg	6.5
Fish Fingers & Tartar Sauce	5.5
Squid Rings & Garlic Mayo	7
Devilled Whitebait	7
Cheesy Chips	5
Baked Camembert to share V GF	9.5
Extra bread	2.5
Hummus	
Toasted Nuts & Seeds, Warm Pitta V GF	6.5
Crispy Buttermilk Chicken & Garlic Dip	6.5
Falafel & Sweet Chilli Dip Vegan	5
Crispy Fried Halloumi & Sweet Chilli Dip	5.5

SIDES

Watercress & Radish Salad V GF	3
Chilli & Almond Broccoli	3
Skin on Fries V	3
Buttered heritage Potatoes	3
Sweet Potato Fries V	4.5

IT'S A DEAL! LUNCH SET MENU

Every week day 12 - 3pm

2 courses £12.50

3 courses £15.50

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

01993 708073 | info@hollybushwitney.com | www.hollybushwitney.com

STARTERS

British Heritage Tomato & Mozzarella Salad V Pickled Shallot Rings, Pesto, Toasted Seeds	8
Ham Hock, Mustard & Parsley Terrine GF Apple Gel, Pickled Spring Vegetables, Toast	7.5
Scottish Smoked Salmon GF Pickled Cucumber, Homemade Irish Soda Bread & Butter, Watercress & Radish Salad	7.5
British Charcuterie Board Suffolk Chorizo, Rosemary Salami, Oxsprings Air Dried Ham, Ciabatta, Olives & Pickles, Radish & Watercress	7.5
Summer Vegetable Salad (Remove Feta for Vegan) V GF Fresh Peas, Broad Beans, Green beans, Pickled Shallots, Feta & Mint	7/14.5

MAINS

Burger & Chips with Bacon, Cheese, Tomato & Gherkin	15
Leg of Cornish Lamb Steak GF Mixed Heritage Potatoes, Minted Fresh Peas & Broad beans, Goats Cheese & Pea Shoots	19.75
Fish & Chips Tartar Sauce & Smashy Peas	15
Pan Fried Sea Bream Fillet GF Warm Salad of Heritage Potatoes, Crayfish, Samphire, Cherry Tomatoes & Watercress	18.5
Homemade Falafel, Hummus & Sweet Chilli Pitta Burger Vegan Skin on Fries, Chilli & Almond Broccoli	13
Aubrey Allen 28 Day Dry Aged Rump Steak Skin on Fries, Watercress Salad & Cooked Beef Tomato	19.75
Peppercorn Sauce GF	2
Garlic Butter GF	2
Aubrey Allen Maple Cured Gammon Ribeye Steak Fried Egg, Skin on Fries, Watercress & Radish Salad	16

PLEASE NOTE: THERE IS A 10% SERVICE CHARGE ON GROUPS OF 8 OR MORE

At The Hollybush we want you to enjoy your burger just the way you like it and of course, it should be up to you. However, the Food Standards Agency has asked us to point out that undercooked meat may increase the risk of foodborne illness, particularly for those who are very young, elderly, pregnant or suffering illness. Burgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, particularly for children, the elderly and those with weakened immune systems. We insist on only using reputable suppliers to help minimise any risk.

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