



# DESSERT MENU **SUMMER**

|  |     |
|--|-----|
| Spiced Apple Crumble<br>Choice of Vanilla Ice Cream, Cream or Custard  | 6.5 |
| Strawberry Eton Mess <b>GF</b>   | 7   |
| Sticky Toffee Pudding<br>Butterscotch Sauce & Vanilla Ice Cream  | 6.5 |
| Warm Chocolate Brownie<br>Chocolate & Orange Mousse, Vanilla Ice Cream, Praline Crumb  | 6.5 |
| Glazed Lemon Tart<br>Limoncello Gel, Candied Lemon Zest, Blackcurrant Sorbet   | 7   |
| 3 Cheese Selection <b>GF</b><br>Westcombe Cheddar, Somerset Brie<br>& Organic British Perl Las Blue<br>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**

01993 708073 | [info@hollybushwitney.com](mailto:info@hollybushwitney.com) | [www.hollybushwitney.com](http://www.hollybushwitney.com)



# TREATS FOR AFTER...

## Coffee & Tea

|                                     |       |
|-------------------------------------|-------|
| Espresso                            | 2.2   |
| Double Espresso                     | 3     |
| Americano                           | 2.2   |
| Flat White                          | 2.2   |
| Cappuccino                          | 2.2   |
| Latte                               | 2.2   |
| Mocha                               | 2.5   |
| Hot Chocolate                       | 2.5   |
| Selection of Jeeves of Jericho Teas | all 2 |

|  |        |
|--|--------|
| Salted Caramel Espresso Martini                | 7.5    |
| Hollybush Homemade Limoncello                  | 3.5    |
| Dessert Wine Chateau Pechon, Sauternes, France | 7.5/42 |
| Quiquiriqui Matalan Mezcal                     | 4.5    |
| Hollybush Jam Doughnut Shooter                 | 3.5    |
| Cotswold Single Malt Whiskey 25ml              | 6      |
| Quinta del a Rosa Tawny 10 Year 75ml           | 6.5    |
| Amotillado Sherry 75ml                         | 4      |

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