



MAIN MENU **SUMMER**

GRAZING & SHARING

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

Ciabatta & Oils Vegan V GF	4.5
Olives V GF	4.5
Scampi	5.5
Homemade Chorizo Sausage Roll	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	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 Seeds, Warm Pitta Vegan 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 Vegan	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

Scottish Smoked Salmon GF Pickled Cucumber, Homemade Irish Soda Bread & Butter	7.5
Seared Brixham Scallops GF Roasted Cauliflower, Pancetta, Smoked Cotswold Gold Oil	12
½ Pint of Shell on Atlantic Prawns, Marie Rose Sauce	7.5
Classic Chicken Caesar Salad Crispy Pancetta, Shaved Old Winchester Cheese, Sourdough Croutons	7.5/15
Guacamole & Mango Salad with Mixed Beans Vegan GF Cherry Tomatoes, Chilli & Coriander, Lime Dressing	7.5/15
Add Chicken	3
Add Halloumi Croutons	3
Ploughman's Plate Mature Cheddar, Pork Pie, Warm Crusty Ciabatta, Pickled Vegetables & Chutney	8.5
Add chips	2

MAINS

Burger & Chips with Bacon, Cheese, Tomato & Gherkin	15
Confit Barbary Duck Leg GF Sweet Potato Fondants, Pineapple, Wye Valley Pak Choi, Sweet & Sour Jus	18.5
Free Range Blythburgh Pork Cutlet GF Lyonnassie Potatoes, Tenderstem Broccoli, Madeira Jus	17.5
Fish & Chips Tartare Sauce & Pea Puree	15
Homemade Falafel, Hummus & Sweet Chilli Pitta Burger Vegan Skin on Fries, Chilli & Almond Broccoli	13
Brixham Hake Fillet GF Chervil Mash, Samphire, Sorrel & Parsley Cream Sauce	18.5
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

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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