

MAIN MENU Autumn

NIBBLES

Noceralla Olives v £4.50

Mark's Sourdough with Salted Butter & Dipping Oils £5.00

Baked Camembert, Chutney, Sourdough v £10.00

Add extra Bread £3.00

Hummus & Warm Pitta **vegan** £6.50

Squid Rings & Aioli £7.00

STARTERS

Homemade Soup of the Day & Warm Sourdough v £7.00

Homemade Scotch Egg & Brown Sauce £6.50

Risotto of the Day v GF £8.00/15.00

Devilled Whitebait, Brown Bread, Dressed Leaf Salad, Tartare Sauce £7.00

Shetland Mussels Mariniere, Warm Sourdough £8.50

Roasted Beetroot £8.00

Beetroot Purée, Horseradish & Chervil Potato Salad, Lamb's Lettuce **Vegan GF**

MAINS

Cotswold Venison Wellington £24.00

Roasted Celeriac, Pommes Purée, Jus

Shetland Mussels Mariniere £16.00

Warm Sourdough & House Chips

Pan Roast Duck Breast £21.00

Thyme Dauphinoise, Braised Red Cabbage, Pickled Blackberries, Jus **GF**

Miso Charred Cauliflower Steak £16.00

Tempura Courgette, Beetroot, Roasted Celeriac, Candied Pine Nuts, Kale Salsa Verde **Vegan**

Beef Burger & Chips £15.50

Mature Cheddar, Red Onion Chutney

Pie Of the Day with Seasonal Greens, Buttered Mash or Chips £17.00

Beer Battered Haddock & Chips £16.00

Tartare Sauce & Pea Puree

Pan Fried Brill £21.00

Chip Shop Mash, Swiss Chard, Cider & Clam Sauce **GF**

30 Day Dry Aged Sirloin £26.50

Served with Skin on Fries, Cherry Tomatoes & Mixed Leaf Salad

Peppercorn Sauce **GF** £2.00

Garlic Butter v **GF** £2.00

SIDES All £3.00

Mixed Salad

Seasonal Vegetables

Skin on Fries

House Chips

Mashed Potato

Buttered New Potatoes

PUDDINGS

Apple Crumble & Custard £6.50

(Gluten free option available, please inform your server)

Sticky Toffee Pudding £6.50

Toffee Sauce & Vanilla Ice Cream v

Classic Lemon Meringue Tart v £7.00

Chocolate Marquise £7.00

Salted Caramel, Diplomat Cream, Toasted Pecans, Honeycomb GF

3 British Cheese Selection £9.00

Choice of 3 Ice Creams or Vegan Ice Creams & Sorbets GF £6.00

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.

A 10% SERVICE CHARGE IS ADDED TO ALL DINING TABLES
AND DIVIDED FAIRLY AMONGST ALL CONTRIBUTING STAFF

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