



MAIN MENU **SUMMER**

GRAZING & SHARING

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

MEAT COUNTER

- 3 Cured Meat Charcuterie & Pickles **GF** 5.5
- Oven Roasted Chorizo **GF** 6.5
- Warm Homemade Scotch Egg 6.5
- Crispy Chicken & Garlic Dip 6.5

FISH COUNTER

- Tempura Prawns
- Scampi
- Squid Rings & Garlic Mayo
- Devilled Whitebait
- Cod Fish Fingers & Tartare Sauce

GRAZING FAVOURITES

- Cheesy Chips 5
- Baked Camembert to share **V GF** 9.5
- Extra bread **Vegan** 2.5
- Crispy Fried Halloumi, Sweet Chilli Dip **V** 5.5
- Beer Battered Gherkins **V** 4.5

DELI COUNTER

- Olives **Vegan GF** 4.5
- Westcombe Cheddar **V GF** 3.5
- Somerset Brie **V GF** 3.5
- Organic British Perl Las Blue **V GF** 3.5
- Add Crackers & Chutney to Cheese **V GF** 3
- Hummus, Toasted Seeds & Warm Pitta **Vegan GF** 6.5
- Falafel & Sweet Chilli Dip **Vegan** 5
- Padron Peppers **Vegan** 6
- Ciabatta & Oils **Vegan GF** 4.5
- Garlic Ciabatta **V** 5

SIDES

- Mixed Leaf Salad **Vegan GF** 3
- Chilli & Almond Broccoli **Vegan GF** 3
- Skin on Fries **Vegan** 3
- Mashed Potato **V GF** 3
- Buttered Jersey Royals **V** 3.5
- Sweet Potato Fries **Vegan** 4.5

IT'S A DEAL! LUNCH SET MENU

Every week day 12 - 3pm

1 course £11.50 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

Risotto of the Day	8/15
Buffalo Mozzarella V GF Heritage Tomatoes, Basil Oil	7.5
Crab & Prawn Tagliolini Pasta with Samphire, Lemon & Coriander	8.5 / 16.50
Ham Hock & Smoked Chicken Terrine GF Piccalilli, Toasted Sourdough	7.50
Summer Salad of Asparagus Baby Gem, Mint, Broad Beans, Peas, Baby Plum Tomatoes & Basil Pesto Vegan GF Add Halloumi/Grilled Chicken/Feta/Goats Cheese	7/13.5 2

MAINS

Beef Burger & Fries With Bacon, Cheddar, Salad, Burger Sauce & American Mustard	15.5
Grilled Salmon Fillet GF Jersey Royal Potatoes, Samphire, Crispy Kale & Capers, Beurre Blanc Sauce	18.5
Free Range Chicken Breast Nduja & Chervil Dauphinoise, Chanterelles, Onion Puree, Chicken Jus	19.5
Beer Battered Haddock & Chips Tartare Sauce & Pea Purée	16
Roasted Red Pepper & Spinach Rosti Asparagus, Crispy Kale, Red Pepper Coulis, Mixed Seeds Vegan GF	15
Homemade Falafel & Hummus Pitta with Sweet Chilli Sauce Chilli & Almond Broccoli & Skin on Fries Vegan	15
Aubrey Allen 28 Day Dry Aged Rump Steak Roasted Cherry Vine Tomatoes, Skin on Fries & Mixed Leaf Salad Peppercorn Sauce GF Garlic Butter V GF	19.75 2 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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