

SUNDAY MENU Winter STARTERS

- Soup of the Day & Warm Ciabatta v GF £6.00
Warm Homemade Scotch Egg with Brown Sauce £6.50
Risotto of the Day v GF £8.00/£15.00
Glazed Beetroot £7.00
with Celery, Toasted Pine Nuts, Smoked Paprika Squash Puree **Vegan GF**
Braised Pig's Cheek, Hazelnut, Goats Cheese, Chicory GF £8.00

ROASTS & MAINS

- Roast Strip Loin of Oxfordshire Beef £17.00
With all the trimmings GF
Roast Loin of Oxfordshire Pork £16.00
With all the trimmings GF
Roast leg of Oxfordshire Lamb £16.00
With all the trimmings GF
Market Vegetable Roast £15.00
Roast Potatoes, Cauliflower Cheese & Mushroom Parcel v
Vegan Vegetable Roast £14.50
Roast Potatoes & Mushroom Parcel v

Pie of the Day £17.50
Choice of Buttered Mash or Chips & Seasonal Greens
Luxury Fisherman's Pie Topped with Mashed Potato £16.50
Seasonal Greens
Warm Winter Salad of Mixed Wild Mushrooms £8.00/£16.00
Roasted Celeriac & Beets, Shallot Puree, Mixed Greens, Herb Roast New Potatoes
& Salsa Verde GF **Vegan**
Beef Burger & Fries £15.50
With Bacon, Cheddar, Salad, Burger Sauce & American Mustard
Beer Battered Haddock & Chips £16.00
Tartare Sauce & Pea Purée

SIDES

- Mixed Leaf Salad **vegan GF** £3.00
Chilli & Almond Broccoli **vegan GF** £3.00
Skin on Fries **vegan** £3.00
Mashed Potato v GF £3.00
Buttered New Potatoes v £3.00
Sweet Potato Fries **vegan** £3.00
House Chips £3.00

GRAZING & SHARING

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

MEAT COUNTER

3 Cured Meat Charcuterie & Pickles GF £5.50
Oven Roasted Chorizo GF £6.50
Crispy Chicken & Garlic Dip £6.50

FISH COUNTER

Tempura Prawns £7 .00
Scampi £5.50
Squid Rings & Garlic Mayo £7.00
Devilled Whitebait £7.00
Cod Fish Fingers & Tartare Sauce £6.00

GRAZING FAVOURITES

Cheesy Chips £5.00
Baked Camembert to share v GF £9.50
Extra bread Vegan £2.50
Crispy Fried Halloumi, Sweet Chilli Dip v £5.50
Beer Battered Gherkins v £4.50

DELI COUNTER

Olives Vegan GF £4.50
Westcombe Cheddar v GF £3.50
Somerset Brie v GF £3.50
Organic British Perl Las Blue v GF £3.50
Add Crackers & Chutney to Cheese v GF £3.00
Hummus £6.50
with Toasted Seeds & Warm Pitta Vegan GF
Falafel & Sweet Chilli Dip Vegan £5.00
Padron Peppers Vegan £6.00
Ciabatta & Oils Vegan GF £4.50
Garlic Ciabatta v £5.00
Tempura Cauliflower Wings £7.00
with Siracha Mayo Vegan
Rosemary & Sea Salt Focaccia Bread £8.00
with Oil & Vinegar

PUDDINGS

Apple Crumble £6.50
Choice of Vanilla Ice Cream, Cream or Custard v (Gluten free option available, please inform your server)
Sticky Toffee Pudding £6.50
Butterscotch Sauce & Vanilla Ice Cream v
Winter Berry Cheesecake £7.00
Chocolate Brownie Salty Caramel Mess £7.00
Diplomat Cream & Vanilla Ice Cream GF
3 Cheese Selection £8.00
Westcombe Cheddar, Somerset Brie & Organic British Pearl Las Blue with water Biscuits & Oat Cakes v
Northern Block Vegan Ice Cream Selection GF £6.00
Selection of Ice Creams & Sorbets GF £5.50

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.

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

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