



MAIN MENU WINTER

GRAZING & SHARING

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

Ciabatta & Oils Vegan GF	4.5
Olives Vegan 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 V	3
Garlic Ciabatta V	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 Vegan	2.5
Hummus, Toasted Seeds, Warm Pitta Vegan GF	6.5
Crispy Chicken & Garlic Dip	6.5
Falafel & Sweet Chilli Dip Vegan	5
Crispy Fried Halloumi & Sweet Chilli Dip V	5.5
Crispy Breaded Mozzarella Sticks & Garlic Mayo V	6.5

SIDES

Mixed Leaf Salad Vegan GF	3
Chilli & Almond Broccoli Vegan GF	3
Skin on Fries Vegan	3
Mashed Potato V GF	3
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

Homemade Soup of the Day & Warm Ciabatta	6
Risotto of the Day	8/15
Potted Pig's Cheek Pickled Carrot Salad, Chutney, Toast	8
Scottish Salmon Gravlax GF Rye Bread Crisps, Horseradish & Dill Yoghurt	8
Roast Sweet Potato with Maple Vegan GF Miso & Chilli Glaze with Aubergine, Miso, Chilli & Coriander Dip	6.5

MAINS

Beef Burger & Skin on Fries with Bacon Melted Cheddar, Tomato, Gherkin, Hollybush Burger Sauce & Mustard	15.5
Homemade Pie of the Day Champ Mash, Buttered Tenderstem	16
Beer Battered Haddock & Chips Tartare Sauce & Pea Purée	16
Corn Fed Guinea Fowl Supreme GF Crushed Truffle Potato, White Pudding Bon Bons, Hispi Cabbage & Pancetta, Red Wine Jus	19.5
Wild Mushroom, Spinach & Squash Lattice Vegan GF Squash Purée, Chanterelles, Cavolo Nero, Sun Blushed Tomato & Chervil Salsa	15.5
Pressed Blythburgh Pork Belly GF Leek Mash, Sweet Corn Purée, Confit Apple, Cavolo Nero, Cider Jus	19.5
Stone Bass Fillet Cauliflower Purée, Charred Baby Fennel, Chorizo & Spring Onion Croquettes, Fish Jus	19
Homemade Falafel & Hummus Pitta with Sweet Chilli Sauce Vegan Chilli & Almond Broccoli & Skin on Fries	14.5
Aubrey Allen 28 Day Dry Aged Rump Steak Roasted Cherry Vine Tomatoes, Skin on Fries & Mixed Leaf Salad	19.75
Peppercorn Sauce GF	2
Garlic Butter V 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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