



MAIN MENU **WINTER**

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

Mixed Leaf 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

Beetroot Carpaccio V GF Goats Curd, Rocket, Truffle Oil, Hazelnut & Old Winchester Dressing	7.5
Homemade Soup of the Day & Warm Ciabatta	6
Terrine of Game Fig & Juniper Chutney, Toast	8
Severn & Wye Smoked Salmon GF Celeriac Remoulade, Pickled Cucumber, Bread & Butter	8
Salad of Cauliflower Couscous Vegan GF Quinoa, Chick Peas, Cranberries, Pomegranate & Tenderstem Broccoli with Toasted Almonds	7.5\15
Add Halloumi	3
Add Chicken	3
Crispy Breaded Mozzarella Sticks with Cranberry Dip V	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
Cider Braised Pig's Cheeks Black Pudding Purée, Cavolo Nero, Crispy Truffled Mac & Cheese, Crackling	18.5
Beer Battered Haddock & Chips Tartare Sauce & Pea Purée	16
Homemade Falafel & Hummus Pitta with Sweet Chilli Sauce Vegan Chilli & Almond Broccoli & Skin on Fries	14.5
Wychwood Venison Steak GF Saffron Potato Fondant, Squash Purée, Blackberries, Hazelnut Crumb & Red Wine Jus	22.00
Pan Fried Salmon Fillet with Beetroot Gnocchi GF Ricotta, Kale & Dill Velouté	18
Aubrey Allen 28 Day Dry Aged Rump Steak Roasted Cherry Tomatoes, Skin on Fries & Mixed Leaf Salad	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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