



# SUNDAY MENU **WINTER**

## GRAZING & SHARING

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

Ciabatta & Oils <b>Vegan V GF</b>	4.5
Olives <b>V GF</b>	4.5
Scampi	5.5
Homemade Chorizo Sausage Roll	5
Somerset Brie <b>V GF</b>	3.5
Westcombe Cheddar <b>V GF</b>	3.5
Organic British Perl Las Blue <b>V GF</b>	3.5
Add Crackers & Chutney to Cheese	3
Garlic Ciabatta	5
Oven Roasted Chorizo <b>GF</b>	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 <b>V GF</b>	9.5
Extra bread	2.5
Hummus, Toasted Seeds, Warm Pitta <b>Vegan V GF</b>	6.5
Crispy Buttermilk Chicken & Garlic Dip	6.5
Falafel & Sweet Chilli Dip <b>Vegan</b>	5
Crispy Fried Halloumi & Sweet Chilli Dip	5.5

## SIDES

Mixed Leaf Salad <b>V GF</b>	3
Chilli & Almond Broccoli <b>Vegan</b>	3
Skin on Fries <b>V</b>	3
Buttered heritage Potatoes	3
Sweet Potato Fries <b>V</b>	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](mailto:info@hollybushwitney.com) | [www.hollybushwitney.com](http://www.hollybushwitney.com)

# STARTERS

Beetroot Carpaccio <b>V GF</b> 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 <b>GF</b> Celeriac Remoulade, Pickled Cucumber, Bread & Butter	8
Salad of Cauliflower Couscous <b>Vegan GF</b> 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 <b>V</b>	6.5

# ROASTS & MAINS

Roast Strip Loin of Oxfordshire Beef <b>GF</b> With all the trimmings	16
Roast Belly of Oxfordshire Pork <b>GF</b> With all the trimmings	15
Roast leg of Oxfordshire Lamb <b>GF</b> With all the trimmings	15
Market Vegetable Roast <b>V</b> Roast Potatoes, Cauliflower Cheese & Mushroom Parcel	12.5
Vegan Vegetable Roast <b>Vegan</b> Roast Potatoes & Mushroom Parcel	12.5
Pan Fried Salmon Fillet with Beetroot Gnocchi <b>GF</b> Ricotta, Kale & Dill Velouté	18
Beer Battered Haddock & Chips Tartare Sauce & Pea Purée	16
Homemade Pie of the Day Champ Mash, Buttered Tenderstem	16

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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