

SUMMER MENU



Starters

All served with a side of rustic bread

- Chefs own Chicken Liver Pate with Chutney £5.00
- Wild Mushroom Pate with Sherry and Tarragon, Chutney £5.00
- Half Pint Shell on Prawns, Aioli, Rustic & salad garnish £6.50
- Deep fried wedges of French Brie & Cumberland sauce £5.00
- Gateaux of home smoked Chicken & Avocado with a cream Cheese sauce citrus dressing £6.00
- Baked Goats Cheese on a Tapenade crust with salad leaves & marinated Red Peppers £5.50
- Lemon & Garlic Tiger Prawns, with rustic bread £6.00 or £9.50
- Risotto of the day £6.50 or £9.50

Mains

Please see our Blackboards for our daily and Fish Specials

- Char grilled Breast of Chicken marinated in Lemon, Garlic & Black Pepper on a warm salad of Green Beans, Onions, Capers & Anchovies £12.00
- Medallions of Aberdeenshire Rump Steak with King Prawns fried in Garlic Butter, dressed leaves & a side of Chips £15.50
- Slow roast Pork Belly with Soy Brown Sugar & Star Anise, Buttery Mash & Bok Choy £12.00
- Butternut Squash & Spinach Lasagne in a Cheese sauce with Rustic bread £10.00
- Calves Liver & Bacon with Red Onion Marmalade, Bubble & Squeak & Red Wine Jus £12.00
- 10oz Aberdeen Angus Sirloin Steak 21 day aged, grilled Mushrooms, Tomatoes, Hand cut Chips & Peppercorn sauce £15.50
- Traditional Beer Battered Cod & Chips with Tartare sauce & Mushy Peas £10.00
- Chicken Burger, Lemon & Black Pepper Mayonnaise & Chips £10.00
- 6oz Homemade Beef Burger with Stilton or Cheddar & Smoked Bacon served with Hand Cut Chips & salad £10.00
- Crispy Fried Fillet of Seabass with Wild Mushroom & Tarragon sauce, Crushed New Potatoes, Rocket & Parmesan Salad £14.50

Warm Wholesome Summer Salads

- Chicken, Bacon & Avocado £10.00
- Pan Fried Duck with sliced fresh Mango & Chilli Dressing £12.00
- Fillet Steak, Garlic Mushrooms & French Fried Onions £14.50
- Seared Tuna Steak on a Classic Caesar Salad £12.50

Sides

- Leafy Salad £2.50 Mixed Vegetables £2.50 Hand Cut Chips £3.00 Mash £2.50 Garlic Bread £3.00
- String Cut Chips £3.00 New Pots £3.00

Food Served: Mon – Sat 11:30am–9:30pm, Sun 12:00pm–9:30pm,

All our foods are handmade on the premises using fresh and local produce where possible. We cannot guarantee the absence of nuts in our food, please let staff know of any allergies. A 10% charge will be added to your bill for parties of six or more.

35 Corn St
Witney
Oxfordshire
OX28 6BT

Tel: 01993 708073 Email: info@hollybushwitney.co.uk

SUMMER MENU



Deli Boards

DELI BOARDS £7.50 INDIVIDUAL ITEMS £1.50

ANTIPASTI – SUN BLUSHED TOMATOES, HOUMOUS,
MUSHROOM PATE, AWARD WINNING CHILLI JAM, HOMEMADE PESTO, RUSTIC
FISH – SMOKED SALMON, MARINATED ANCHOVIES, KING PRAWNS, SMOKED
MACKEREL, RUSTIC
MEAT – SWEET CHORIZO, HOMEMADE CHICKEN LIVER PATE, WARM BLACK
PUDDING,
KUMQUAT ONION MARMALADE, RUSTIC
CHEESE – MATURE ENGLISH CHEDDAR, FRENCH BRIE, BLUE STILTON,
CHUTNEY, RUSTIC
CIABATTA - WITH OLIVE OIL, BALSAMIC VINEGAR AND OLIVES £3.00

Sandwiches

(MON – SAT 11.30 – 18.00)

ALL SERVED WITH HOMEMADE POTATO CRISPS

ON A CHOICE OF WHITE, WHOLEMEAL OR FLOURED TORTILLA WRAP

ROAST CHICKEN AND CHILLI MAYO £5.00

FISH FINGERS £4.25

CHICKEN FAJITAS, SALSA, SOUR CREAM, TORTILLA'S £6.50 OR £9.50

OPEN STEAK WITH MUSHROOM, ONION RINGS, ROCKET AND TOMATO £7.00

OPEN BRUNCH SANDWICH, BACON, FRIED EGG & MUSHROOM £5.00

Puddings

WARM STICKY TOFFEE PUDDING, VANILLA ICE CREAM AND TOFFEE SAUCE £4.50

PLUM & APPLE CRUMBLE, VANILLA ICE CREAM £5.00

MOCHA BRULEE £5.00

CHOCOLATE FONDANT WITH CLOTTED CREAM & FRESH RASPBERRIES £6.50

RASPBERRY & PASSION FRUIT SHORTBREAD £5.00

ETON MESS £5.50

CHEESE BOARD – MATURE ENGLISH CHEDDAR, FRENCH BRIE, BLUE STILTON,

CHUTNEY, RUSTIC CRISPS & BISCUITS £7.50

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