

Sunday Menu

"To Know how to eat well, one must know how to wait"

Marco Pierre White, The Devil in the Kitchen

Aperitifs

Negroni 8


Recipe formed in 1919, we use Holly Bush London Dry Gin, Campari + Martini Rosso, perfectly matched with any game or red meat dishes. *Bitter, Dry*

Aperol Spritz 8



Dating back to 1919 this spritz is made up of Aperol, Soda + House Prosecco, great with Lamb Dishes. *Citrus, Bitter*

While you Decide



Homemade Bread 1.5

Individual Mini Bread Loaf, Rosemary + Garlic, Soft Burnt Onion Butter 

Honey + Truffle Camembert 14.5

Mini Bread Loaves, Chutney, Balsamic Onions, Pickles  


Halloumi Fries 5.5

Chilli Jam  

Marinated Olives 4


Marinated in Rosemary, Thyme + Lemon  

HB Scratchings 4

Apple Sauce 

Starters


Soup of the Day 6.5

Sometimes Vegetarian, Occasionally Vegan, Always Seasonal
Served with Our Handmade Bread 


Duck Scotch Egg 8.5

Wrapped in Black Pudding with Pea, Baby Gem Lettuce + Smoked Bacon, Cream Sauce

Garlic Prawns + Chorizo 7.5

Slow Cooked Tomato, Braised Red Wine Chorizo, Prawns cooked in Confit Garlic + Fine Herb Butter, Ciabatta Croute 


Crispy Aromatic Duck Salad 7.5

Pickled Carrots, Salted Cucumber, Bok Coi, Spring Onion, Mouli, Cashew + Sesame Seeds, Oriental Dressing 

Nachos Small 5 / Large 8

Seasoned Corn Nachos, Melted Mature Cheddar, Shredded Baby Gem, Fresh Chilli, Tomato Salsa 
Add Chilli Beef Con Carne 2.5


Chicken Wings 1/2KG 7.5 / 1KG 15

Seasoned Buffalo Wings, Fried and topped with either Memphis BBQ, Buffalo, Inferno or Salt + Pepper 


Ask for our Vegetarian and Vegan Menu

 Gluten Free

 Vegetarian

 Vegan Adaptation


 Gluten Free Adaptation


 Contains Nuts

 Vegan

All Prices shown next to item titles are charged in British Pounds Sterling, Inclusive of VAT


Sunday Roast

All served with Beef Dripping + Garlic Roasted Potatoes, Honey Glazed + Fine Herb Parsnip, Smooth Carrot Puree + Pan Gravy, Seasonal Vegetables (for the table) 


Trio of Beef Sirloin with Yorkshire Pudding, Loin of Pork with Apple Fondant, Rosemary Chicken Breast + Stuffing **18.5** 

Roast Cornish Sirloin of Beef, Yorkshire Pudding **17.8** 




Loin of Free Range Pork, Apple Fondant **16.2** 

Roasted Thyme + Rosemary Chicken Breast, Sage + Onion Stuffing **16.3** 

Family Style for the table 19.50 per person

Served Family Style a selection of all the meats and all the trimmings (Apart from Cauliflower Cheese) 

Minimum of 4 people per order

Whole Roasted Spiced Cauliflower 14.7   


Sunday Extras

Mash Potato   3.5
Sage + Onion Stuffing  3
Cauliflower Cheese   3.5
Yorkshire Pudding   .8

Extra Gravy  1.2
Extra Vegetables   1.7
Extra Roasties   2.2

From Tradition

Bush Double Cheeseburger 14.75

Pickles, Baby Gem, Tomato + Onion, HB Burger Sauce, Brioche Bun, Slaw + Shoestring Fries 

Add Smokey Bacon £1.50 / Add Halloumi £2.00 / Add Chill Beef £2.00 / Upgrade to Sweet Potato Fries £1.00



Steak + Ale Pie 14.75

Handmade Beef + Holly Bush Ale Pie, Encased in Rosemary Infused Hot Water Pastry, Creamed Mash Potato, Mixed Greens + Gravy

Simply Fish'N' Chips 14.75

HBA Beer Battered Fish of the Day, Smashed Peas, Curry Sauce, Tartar + Chips

Additions

Holly Bush Slaw   2.5
Baby Gem Salad Wedge, French Dressing + Parmesan   3.5
Skin on Triple Cooked Chips  3.5
Sweet Potato Fries  4
Chilli + Garlic Tenderstem Broccoli   3.5
Seasoned Onion Rings  3.75
Dirty Fries Beef Chilli + Melted Cheddar 5
Posh Fries Truffle Oil + Parmesan 5

Food Allergies

Some Dishes may contain or have traces of the 14 main present allergies, including nuts, or may have been made alongside other products containing them. If you have an allergy speak to your server about the ingredients used.

T+C'S

When not ordering starters, please allow a minimum of a 25 minute wait for your mains to be cooked. Optional service charges are applied to all tables sizes of 5 or more. Please ask your server to remove this if you wish.