

# THE BUSH INN

## — O V I N G T O N —

### *While you wait*

Mixed marinated olives with sun-blushed tomatoes and feta – v	£5.50
Courgette fritters with sweet chilli sauce – v	£4.95
Halloumi chips with sweet chilli and rocket – v	£6.25
Padron peppers with garlic and herb- vg	£5.95

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### *Starters*

Homemade soup of the day with rustic bread – v	£6.25
Asian crab cakes on an oriental salad with soy dipping sauce	£8.95
Confit chicken, wild mushroom, leek and prosciutto terrine with spiced pears	£8.50
Baked Camembert with honey and rosemary served with rustic bread and roast garlic jam – v	£13.50
Fish Board of smoked salmon, tiger prawns, salt and pepper squid, beer battered fish goujons served with tartare sauce and grilled lemon	£18.50

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### *Mains*

honey and mustard glazed home-cooked ham with free-range fried duck egg, confit tomato and sauté potatoes	£13.50
Fish of the day in a Wadworth 6X Gold beer batter served with chips, homemade mushy peas and tartare sauce	£14.50 / £9.50
Homemade pie of the day served with seasonal vegetables, creamy mashed potato and gravy	£14.95
Grilled Sea Bass with chorizo butter served with sautéed leeks, peas and creamed potatoes	£18.95
Cauliflower couscous, chicory and toasted hazelnut salad with pomegranate dressing – vg	£12.50
Warm roasted squash, lentil, mint and pomegranate salad with toasted pine nuts, seeds and chilli oil – v	£13.50 / £8.95
Grilled 6oz beef burger, smoked bacon and comté cheese on a toasted bun with pickled cucumber, chilli jam, onion rings and fries	£13.95
Minted broad bean, pea, asparagus and black garlic risotto with vegan cheese - vg	£13.00 / £8.75
Pan-seared duck breast with sweet and sour rhubarb, sauté Jersey royal potatoes and sesame dressed asparagus	£19.95
Grilled Chicken breast in a creamy Dolcelatte sauce served with buttered new potatoes and green beans	£16.00
8oz 28-day dry aged sirloin steak with chips, green beans, onion rings and grilled tomato	£23.50
<i>Add garlic butter, peppercorn or Béarnaise sauce for</i>	£2.00

GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present.

Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



## Sides

Seasonal vegetables	£3.95
Triple cooked chips	£4.00
Iceberg wedge, blue cheese dressing and chopped walnut – v	£5.00
Rustic garlic bread	£4.50

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## Sandwiches

*Please ask for today's bread selection*

Fish goujons with lettuce and tartare sauce	£8.95
Home-cooked ham and mature Cheddar with tomato and watercress	£8.50
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise	£8.00
Smoked salmon, cream cheese and dill pickled cucumber	£8.95
Grilled halloumi, spinach, roasted peppers and chilli jam – v	£8.25

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## Puddings

*All puddings £6.95*

- Chocolate cherry fondant with cherry compote, white chocolate and morello cherry ice-cream – v  
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details – v  
Sticky toffee pudding with rich toffee sauce and vanilla ice-cream – v  
Affogato – vanilla ice-cream topped with an espresso and shortbread – v  
Lemon curd and coconut cheesecake with a raspberry coulis – v  
Homemade crème brulee with morello cherries and shortbread – v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	£9.50
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## Hot Drinks

Americano	£3.25	Flat white	£3.25
Cappuccino	£3.25	Hot chocolate	£3.50
Latte	£3.25	Pot of tea	£3.00
Espresso	£2.50	Double espresso	£3.00

***Seasonal daily specials are always available ask us for more details***

### *Putting on our Sunday Best...*

We only use the best ingredients for our Sunday roasts – our roasts joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.

(gf) = these dishes are available as gluten free but please make sure you request this when ordering. (v) = vegetarian option.

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