



The Oliver Twist

— Country Inn —

MENU

Allergen Key

-  ~ Wheat/Gluten
-  ~ Dairy
-  ~ Egg
-  ~ Nuts
-  ~ Sesame

(V) Vegetarian

(G*) Gluten Free alternative available upon request

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STARTERS

Crab Fritter £6 🌾 🍷 🍳

light crab fritters served on a bed of baby leaf salad with a Marie rose sauce

Homemade Soup of the Day (G*) £5 🌾

A freshly prepared soup served piping hot, with freshly baked home-made bread

Freshly Baked Bread (V) £2.25 🌾

Warmed Homemade Bread Served with Balsamic Vinegar & Olive Oil

Crispy Chilli Beef (G*) £6 🍷 🌾

Strips of crispy beef served with chicory, mouli, spring onions and carrot drizzled with a Sweet chilli dressing

Mushrooms on Toast (G*)(V) £6 🍷 🌾

Mushrooms, shallots, and garlic pan fried with truffle oil and fresh double cream served on toast and topped with parmesan cheese

Lyonnaise Salad £7 🌾 🍳

Mixed leaves, crispy pancetta and croutons topped with a poached free-range egg and a balsamic dressing

FROM THE GRILL

All our Steaks are from traditionally farmed cattle and are dry aged with Himalayan rock salt, giving our steaks a distinctive mature beef flavour and aroma
Chargrilled to your liking and served with Homemade Chips, Garden Peas,
Grilled Tomato, Mushrooms and Beer Battered Onion Rings 🌾

8oz Fillet £24

The most prized cut of beef for many, the Fillet is extremely tender

10oz Rump £16.50

Rump steaks are a lean cut of beef with little fat,

10oz Ribeye £19

From the eye of the forerib this is a tasty tender steak marbled with fat




Oliver Burger £10.99 🌾 🍷 🍳


An 6oz chargrilled Steak Burger, served in a Brioche roll with Little Gem Lettuce and sliced Tomatoes, topped with Monterey Jack Cheese.


Add smoked Streaky Bacon £1.00, Crispy Onions £0.50, mushrooms £1.00

ADD A SAUCE.....
.....for just £2.99
Stilton Sauce
Peppercorn Sauce
Diane Sauce
Red Wine Sauce


MAIN DISHES


Malayan Curry (Chicken, Prawn, Vegetarian(V)) £13.99  
Corn Fed Chicken cooked in a Malayan Curry Sauce with Butternut Squash and Coconut Milk, served with Pilau Rice and a Garlic & Coriander Naan 



Ballotine of Lamb £14 
Lamb shoulder slowly cooked and rolled into a Ballotine, served with mashed Potatoes, braised red cabbage and a minted Lamb gravy

Jumbo Fish 'N' Chips £11.99 
A 8-10 oz Boneless Cod fillet dipped In our own Beer Batter, served with Homemade Chips, Mushy Peas and Tartar Sauce

Sticky Pork Ribs £16
Baby pork ribs marinated in our own barbeque seasoning served with a pear and Walldorf salad and homemade chips

Pan Fried Salmon Fillet £17 
Pan fried and served with wilted spinach, gnocchi And a tomato and shallot dressing

Cornfed Chicken £14 
Pan fried chicken breast with a leek and mushroom cream sauce served on a bed of mixed greens

Veggie Burger (V) £10.99   
A spicy black bean burger served in a homemade Burger Bun with Little Gem Lettuce, sliced Tomatoes and Homemade Chips

Steak and Ale Pie £11.99   
Tender pieces of Beef cooked in a rich Ale Gravy encased in short crust pastry, served with Homemade Chips and Fresh Vegetables

PIZZA

HOMEMADE 12" PIZZA'S

Margarita (V) £11.95  

Our own light pizza base topped with a tangy tomato sauce, Creamy mozzarella and fresh oregano

Add extra topping's £1.50 each

Prosciutto ham
Pepperoni
Charred chicken

Sweetcorn 50p
Pineapple 50p
Mushrooms 50p
Jalapenos 50p


SIDES


Homemade Chips £2.95
Fresh Salad £2.95
Seasonal Veg £2.95
Braised Red Cabbage £2.95
Homemade Coleslaw £2.95 

Mozzarella Sticks £3.99  
Onion Rings £2.99  

Garlic Pizza Bread £2.99  
add cheese £1.00

PASTA

Chef's Penne Pasta £11.99 
Cooked with fresh garlic, prosciutto ham, mushrooms, jalapenos, olive oil and fresh herbs

Beef & Bacon Lasagne £11.99  
Layers of pasta and our homemade Bolognaise Sauce with Smoked Bacon topped with a Cheese Sauce, served with Fresh Salad and Garlic Bread

Penne Pasta (V) £10.99  
Penne Pasta tossed in a Fresh Tomato and Basil Sauce with Vodka, Shallots, Garlic, drizzled with Olive Oil and topped with Grated Parmesan

HOMEMADE DESSERTS

Apple & Honey Pie £6 🍏🍯🍞

Bramley Apples cooked with a little Sugar and local honey encased in Sweet Crust Pastry, with Creamy Custard or Chantilly Cream

Sticky Toffee Roulade £6 🍯🍞🍷

A warm Sticky Toffee Sponge rolled with a bourbon toffee sauce served with a Brandy snap basket and Vanilla Ice Cream

Dark Chocolate and Hazelnut Brownie £6 🍫🍷🍞🍯

A light soft textured brownie full of chocolate and hazelnut pieces Served with Chocolate Sauce and Salted Caramel Ice Cream

Eton Mess £6 🍷🍯

Homemade Soft Meringue, raspberries and Chantilly Cream served In a tall sundae glass

Toffee & Honeycomb Cheesecake Jar £6 🍯🍷🍞

A crumbly biscuit base with a creamy cheese filling, honeycomb pieces, toffee sauce topped with Chantilly cream and homemade honeycomb

Panna Cotta £6 🍯🍷

A creamy vanilla mousse served with homemade mini doughnuts and a raspberry sauce

HOT BEVERAGES

ICED DESSERTS

Homemade Ice Creams & Sorbets £4.50

Add an **extra scoop** to your dessert for **£1.50**

Ice Creams 🍷🍯 ~ Clotted Cream Vanilla, Salted Caramel, Chunky Chocolate, Rum & Raisin, Oreo,

Sorbets ~ Lemon, Blood Orange, Prosecco & Mandarin

Individual Pots £2.99 🍷🍯 ~ Chunky Chocolate, Blue Bubble-Gum, Strawberries & Clotted Cream

Ice Creams and Sorbets are Gluten Free except for Oreo Ice Cream

Espresso £2.30

Single shot of strong coffee

Americano £2.30

Long Black coffee served without milk

Café Latte £2.50

Steamed milk topped with an Espresso shot

Cappuccino £2.50

Espresso with steamed milk topped with foam

Flat White £2.30

Americano coffee topped with steamed milk

Floater Coffee £2.50

Americano Coffee topped with whipped double cream which is floated on the top. May be served with a liqueur of your choice

Hot Chocolate £2.50

Served with a topping of Chantilly Cream

Speciality Tea's £2.30

Why Not Add a syrup or a Liqueur to your Coffee or Hot Chocolate???