



The Oliver Twist

— Country Inn —

MENU

Allergen Key

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



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STARTERS

Crab Fishcakes £7

Fresh Crab, Chilli and Spring Onions bound with mashed Potato, pan fried and served with a Sweet Chilli Dip

Homemade Soup of the Day £6

A freshly prepared Soup served piping hot, with freshly baked home-made Bread

Freshly Baked Bread (V) £3.95

Warmed Homemade Bread Served with Balsamic Vinegar & Olive Oil

Blanche bait £7

White in a crispy coating, deep fried and served with Marie rose sauce and fresh lemon


Mushrooms on Toast (V) £7

Mushrooms, Shallots and Garlic pan fried with Truffle Oil and fresh Double Cream served on Toast and topped with Parmesan Cheese

Ham Hock Scotch Egg £8

A soft-boiled Egg wrapped in Sausage Meat and Ham Hock, covered in Breadcrumbs and deep fried. Served with a blue cheese 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 Battered Onion Rings 

8oz Fillet £35

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

10oz Rump £19.00

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

10oz Ribeye £26

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

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


Oliver Burger £13.99 **Plant Based options available**


100% 6oz chargrilled Steak Burger, served in a homemade Bun with Lettuce, sliced Tomatoes, topped with Monterey Jack Cheese and Burger Sauce, Served with Chips and Onion Rings

Add smoked Streaky Bacon £1.50, Crispy Onions £0.50, Mushrooms £1.00


MAIN DISHES


Malayan Curry (Chicken, Prawn, Vegetarian(V) £16  
Corn Fed Chicken cooked in a Malayan Curry Sauce with Butternut Squash and Coconut Milk,
served with Pilau Rice and a Garlic Bread 

Ballotine of Lamb £18 
Lamb shoulder slowly cooked and rolled into a Ballotine, served with Duchess Potatoes, Braised Red Cabbage
and a Minted Lamb Gravy




Jumbo Fish 'N' Chips £14 
Boneless Cod fillet dipped in our own Batter, served with Homemade Chips, Mushy Peas and Tartar Sauce

Sticky Pork Ribs £19
Baby Pork Ribs marinated in a rich Barbeque Sauce,
served with Homemade Coleslaw and Chips

Pan Fried Salmon Fillet £22 
Pan fried and served with Wilted Spinach, Gnocchi
and a Tomato and Shallot Dressing

Cornfed Chicken £16 
Pan fried Chicken Breast on a bed of Spinach covered with a
Leek and Mushroom Cream Sauce served with Seasonal Vegetables


Veggie Burger (V) £12.99   
Spicy Bean Burger served in a homemade Burger Bun
with Little Gem Lettuce, sliced Tomatoes and Monterey Jack cheese,
Served with Homemade Chips and Onion Rings

Steak and Ale Pie £14   
Tender pieces of Beef cooked in a rich Ale Gravy encased in short crust pastry,
served with Mashed Potatoes and Fresh Vegetables

SIDES

Homemade Chips £4.50
Fresh Salad £4.50
Seasonal Veg £3.95
Braised Red Cabbage £3.95
Homemade Coleslaw £2.95 

Mozzarella Sticks £4.99  
Onion Rings £3.99  

Garlic Pizza Bread £3.99  
add cheese £1.00

PIZZA

HOMEMADE 12" PIZZA'S

Please ask about our vegan options available


Margarita (V) £12.95  

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 £1
Pineapple £1
Mushrooms £1
Jalapenos £1

PASTA

Chef's Penne Pasta £14 
Cooked with fresh Garlic, Prosciutto Ham,
Mushrooms, Jalapenos, Olive Oil and fresh Herbs

Beef & Bacon Lasagne £14  
Layers of Pasta and our homemade Bolognese
Sauce with Smoked Bacon topped with a Cheese
Sauce, served with Fresh Salad and Garlic Bread

Penne Pasta (V) £14  
Penne Pasta tossed in a Fresh Tomato Sauce with,
Shallots, Garlic, Chilli, Black Olives and Capers
then drizzled with Olive Oil and topped with Grated
Parmesan

HOMEMADE DESSERTS

Apple & Honey Pie £7 🍏🍯🍞

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

Sticky Toffee Pudding £8 🍫🍷🍞

A warm Sticky Toffee Sponge rolled with a Bourbon Toffee Sauce served with a Brandy Snap Basket and Vanilla Ice Cream

Eton Mess £7 🍰🍓

Homemade Soft Meringue, Raspberries and Chantilly Cream served in a tall sundae glass

Toffee & Honeycomb Cheesecake Jar £7 🍰🍫🍯

A crumbly Biscuit base with a creamy Cheese filling, Honeycomb pieces, Toffee Sauce topped with Chantilly cream and homemade Honeycomb

Panna Cotta £7 🍰🍓

A creamy Italian style Vanilla Mousse garnished with Raspberries and mini Sugared Doughnuts Drizzled with Raspberry Sauce

Chocolate Delight £8 🍫🍷

A light soft textured Homemade Brownie full of Chocolate, topped with a smooth Milk Chocolate Cream, and a Dark Chocolate glaze, served with Salted Caramel Ice Cream

HOT BEVERAGES

ICED DESSERTS

Ice Creams & Sorbets £6

Add an **extra scoop** to your dessert for **£2**

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

Sorbets ~ Lemon or Blood Orange,

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 £2.90

Single shot of strong coffee

Americano £2.90

Long Black coffee served without milk

Café Latte £2.90

Steamed milk topped with an Espresso shot

Cappuccino £2.90

Espresso with steamed milk topped with foam

Flat White £2.90

Americano coffee topped with steamed milk

Floater Coffee £3.00

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

Hot Chocolate £3.00

Served with a topping of Chantilly Cream

Speciality Tea's £2.90

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