



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 £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 £6

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

Mushrooms on Toast (V) £6

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 £7

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 Beer Battered Onion Rings 

8oz Fillet £25

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

10oz Rump £17.00

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

10oz Ribeye £22

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

Oliver Burger £12.99

An 6oz chargrilled Steak Burger, served in a homemade bun with Little Gem Lettuce and sliced Tomatoes, burger sauce and topped with Monterey Jack Cheese.

Add smoked Streaky Bacon £1.50, 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) £14.99

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 £16

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 £12.99

Boneless Cod fillet dipped in our own Beer Batter, served with Homemade Chips, Mushy Peas and Tartar Sauce

Sticky Pork Ribs £18

Baby pork ribs marinated in Chinese style barbeque sauce served with Asian slaw and homemade chips

Pan Fried Salmon Fillet £19

Pan fried and served with wilted spinach, gnocchi And a tomato and shallot dressing

Cornfed Chicken £16

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

Veggie Burger (V) £11.99

Spicy bean burger served in a homemade Burger Bun with Little Gem Lettuce, sliced Tomatoes Monterey Jack cheese and Homemade Chips

Steak and Ale Pie £12.99

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 £3.50

Fresh Salad £3.50

Seasonal Veg £2.95

Braised Red Cabbage £2.95

Homemade Coleslaw £2.95 

Mozzarella Sticks £3.99  

Onion Rings £2.99  

Garlic Pizza Bread £3.99  
add cheese £1.00

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

PASTA

Chef's Penne Pasta £13.99

Cooked with fresh garlic, prosciutto ham, mushrooms, jalapenos, olive oil and fresh herbs

Beef & Bacon Lasagne £12.99

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) £12.99

Penne Pasta tossed in a Fresh Tomato Sauce with, Shallots, Garlic, chilli, black olives, capers and 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 Pudding £7 🍫🍷🍞

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

Dark Chocolate Brownie £7 🍫🍫

A light soft textured brownie full of chocolate, topped with a smooth milk chocolate cream, and a dark chocolate glaze Served with Salted Caramel Ice Cream

Eton Mess £6 🍓🍷

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 £6 🍮🍓

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

ICED DESSERTS

Ice Creams & Sorbets £5.25

Add an **extra scoop** to your dessert for **£1.75**

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

HOT BEVERAGES

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???