

The Oliver Twist at Guyhirn
Sunday Menu
1 Course £10.95 - 2Courses £14.95 - 3 Courses £16.95

STARTERS

Potted Shrimps

Brown shrimps potted with paprika, cayenne pepper and fresh lemon
Served with brown bread

Home made Corned Beef

Served with pickled cucumber, Dijon mustard mayonnaise and hot toast

Lentil Soup

Garnished with crispy croutons, and fresh baked bread

Bubble 'n' Squeak

Mashed potato patty with onions, carrots and cabbage pan fried and topped with
A fried hens egg and brown sauce

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MAIN COURSES

Roast Beef

28 day matured Long Horn Beef, lightly seasoned and roasted served with home made
horseradish sauce, roast potatoes and Yorkshire pudding

Roast Suffolk lamb

Tender Leg of Lamb roasted with fresh rosemary and mint sauce

Roast Gloucester old spot Pork

Thyme and sausage stuffing, apple sauce and roast potatoes

Oliver's special (£2.00 surcharge)

Try all three roast meats and the trimmings

Crusted Bean Bake

An array of beans cooked with fresh plum tomatoes and wilted spinach,
Topped with a cheese and almond crumb

Sea bass

Pan fried sea bass fillet served with a tomato sauce and wilted spinach

All main courses are served with roast potatoes, Yorkshire pudding and seasonal
vegetables unless other wise stated.

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All our dishes are homemade and use only free range and local ingredients where available.
This includes all the dishes on our specials board.

Beef is from Long Horn Cattle at Wicken Abbey and is Matured for at least 21 days,
Gloucester old spot Pork and Lamb is sourced from selected Farms within Cambridgeshire,
Norfolk and Suffolk and are either free range or organic.

Chicken is supplied by Grange farm in Norfolk and is registered fully Organic by the organic
farmers and growers food federation.

DESSERTS

Eton Mess

Sticky homemade Pavlova, layered with fresh strawberries and a sweet Chantilly cream which has been flavoured with vanilla

Apple Crumble

English apples stewed with a little sugar topped with almond crumble topping and sauce anglaise

Chocolate Pistachio Tart

A sweet pastry case filled with dark chocolate, crushed pistachios and served with chantilly cream

Baileys Deconstructed Cheesecake

Chocolate and hazelnut crumb with a baileys Mousse and dusted with Cocoa finished with a vanilla cream

Banana, Peanut and White Chocolate Bread Pudding

Cooked in a rich egg custard served warm, with home made honey ice cream

Treacle Sponge

A light sponge topped with golden syrup served with sauce anglaise

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Coffee Menu



Black Coffee £2.30
Café Latte £2.50
Cappuccino £2.50

Coffee with cream £2.50
Espresso £2.30
Cinnamon Coffee £2.50
Amaretto Coffee £2.50
Chocolate Coffee £2.50
Floater Coffee £2.50

Add a spirit price as per 25ml measure

Homemade Shortbread 75p

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Speciality Tea's £2.30



Our coffee is 100%
Rainforest Alliance Certified

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