

the olive branch

SAMPLE LUNCH MENU

SMALL / LARGE PLATES.....

Bread selection with olive oil, balsamic V & pesto 2.00/3.50

Garlic and herb marinated olives GF V 2.50

Soup of the day, fresh bread (*see specials board*) V 4.50

Poached pear, Saxelbye stilton and walnut salad GF V 6.75/12.95

Ham hock rilletes with apricot chutney, OB pickles and oatcakes 6.25/12.00

Warm home smoked mackerel, beetroot, walnut and horseradish dressing GF 7.25/13.75

Home cured whisky gravadlax with crostini GF 6.95/13.25

MAINS.....

Slow braised beef cheeks, kale, carrot purée, duck fat roast potatoes 15.95

Arbroath Smokie and King prawn fish pie with apple wood smoked cheddar mash topping, rocket and cherry tomato salad 14.95

Wild mushroom, Arran cheddar, and chestnut strudel; hand cut chips, rocket salad with olive oil and balsamic reduction V 12.95

Pasta of the day without parmesan V or with (*see specials board*) from 7.25/10.95

Beer battered fish, salad and hand cut chips, tartare sauce 11.95

Chargrilled 28-day aged Scotch 8oz rib-eye steak, hand-cut chips, salad and peppercorn sauce GF 21.95

The Olive Branch homemade burger with salad & fries* 10.95

Add the following toppings for an additional 1.00 each:
cheddar (smoked or unsmoked)/stilton/brie/smoked bacon/ chive sour cream/OB pickles/apricot chutney
peppercorn sauce 2.00

*Please note this dish may take 20 minutes

SANDWICHES/SALADS.....

The Olive Branch club sandwich 8.95

(*Chicken, bacon, tomato, lettuce & mayo* on wholemeal or white bread)

Open sandwiches served with a salad garnish on white or wholemeal bread

Also available as salads for GF

28-day aged rump steak with wholegrain mustard mayo and rocket 8.95
Add peppercorn sauce 2.00

Smoked mackerel, beetroot, horseradish dressing and rocket 7.50

Baked wild mushroom, chestnut and Arran cheddar bruschetta with rocket V 6.75

Add Skinny fries 1.50 / Sweet potato chips 2.50 / Mug of soup 2.00

SIDES.....

Hand cut chips/skinny fries V 3.25

Spiced sweet potato chips/sour cream dip V 3.75

Rocket and parmesan salad GF 3.25

OB pickles V 2.50

Mixed leaf and tomato salad V GF 3.25

Sautéed kale with garlic butter V 3.25

V indicates vegetarian GF indicates gluten free or available as gluten free without bread
Allergy information available on request

Please note a 10% discretionary service charge will be added to groups of 6 or more, all of which goes to our staff

PUDDINGS.....

- OB cheesecake of the day 5.75
- Apple and sultana crumble with warm crème anglaise 5.75
- Clementine posset with ginger and cinnamon cookie 5.75
- Trio of Luca's ice cream/sorbet GF 4.95
- Affogato – ice cream & espresso 4.50
- Add a shot of liqueur – Baileys/ Tia Maria/ Amaretto/ Limoncello 2.50
- Cheese selection, oatcakes, apricot and sultana chutney and OB pickles 7.50

PUDDING WINE.....

Vistamar Late Harvest Moscatel, Limari Valley, Chile, Half Bottle

50ml **3.50** 300ml **19.00**

Straw yellow in colour, with golden highlights. Aromas of white flowers, peach, apricots and quince carry through to a palate of riper stone fruits and dried fig flavours.

COFFEE / TEA.....

Coffee

- Espresso / Espresso Macchiato 2.05
- Double espresso / Double espresso Macchiato 2.30
- Americano 2.30
- Flat White / Café Latte / Cappuccino 2.50
- Café Mocha 3.05
- Liqueur Coffee 5.95

Extra shot of espresso 0.30

Hot Chocolate

Cadbury's hot chocolate with marshmallows & a Cadbury flake 3.25

Black Teas 2.00

English breakfast / Earl grey / Assam / Darjeeling / Ceylon

Herbal Teas 2.00

Peppermint / Camomile / Lemon & ginger / Pure rooibos
Cranberry & raspberry / Blackcurrant,
Pure green tea / Green tea and Jasmine

For the consideration and comfort of all our guests, we respectfully ask that you refrain from using any kind of e-cigarette or similar whilst in the restaurant. Thank you.

To keep up to date with news & events, visit our website www.theolivebranchscotland.co.uk

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