

# the olive branch

## SAMPLE DINNER MENU

### SMALL / LARGE PLATES.....

Bread selection with olive oil, balsamic V & pesto 3.00/4.00

Garlic and herb marinated olives GF V 3.00

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

Caramelised goats cheese, beetroot purée, peashoot and walnut salad GF V 6.95/13.25

Pan seared scallops, celeriac purée and sweet pickled fennel GF 8.25/15.95

Black haggis bon bons with pear chutney 6.50/12.50

### MAINS.....

Slow roasted harissa spiced lamb, sweet potato fries, chargrilled Mediterranean peppers and tzatziki 16.95

Grilled sea trout fillet, sweet red pepper coulis, tomato salsa, peashoot and cucumber salad GF 15.50

Risotto of the day (*see specials board*) GF V 13.50

Chargrilled chilli and lemon chicken skewers, quinoa, pomegranate and feta tabbouleh, aioli dip GF 15.95

Pasta of the day without parmesan V or with (*see specials board*) from 7.50/11.50

Beer battered fish, salad and hand cut chips, tartare sauce 12.50

Chargrilled 28-day aged Scotch 8oz rib-eye steak, hand cut chips, salad and peppercorn sauce GF 22.95

The Olive Branch homemade burger with one topping, salad & fries\* 11.95

Add any additional toppings 1.00 each:

cheddar (smoked or unsmoked)/stilton /brie /smoked bacon/tzatziki/goats cheese/

OB pickles

peppercorn sauce 2.00

\*Please note, this dish may take 20 minutes

### SIDES.....

Hand cut chips/skinny fries V 3.25

Spiced sweet potato chips/tzatziki V 4.00

Rocket and parmesan salad GF 3.25

OB pickles V 2.50

Mixed leaf and tomato salad V GF 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 all bills during August, all of which goes to our staff\*\*\*

## PUDDINGS.....

OB cheesecake of the day 5.75

Eton mess GF 5.75

Lemon and stem ginger posset, shortbread 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, pear 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 Macchiato / Americano 2.40

Flat White / Café Latte / Cappuccino 2.60

Café Mocha 3.05

Liqueur Coffee 5.95

Extra shot of espresso 0.40

### 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.

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

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