

the olive branch

SAMPLE LUNCH 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.....

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 (*please see specials board*) from 7.250/11.50

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 /OB pickles/goats cheese
peppercorn sauce 2.00

*Please note this dish may take 20 minutes

SANDWICHES/SALADS.....

The Olive Branch club sandwich 9.95

(*Chicken, bacon, tomato, lettuce & mustard 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 mustard mayo and rocket 8.95
Add peppercorn sauce 2.00

Slow roasted harissa lamb, tzatziki and red onion 8.95

Chargrilled Mediterranean peppers, pesto and feta bruschetta 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/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
Add dark chocolate or salted caramel sauce for 1.00

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 espresso Macchiato / Americano 2.40

Flat White / Café Latte / Cappuccino 2.60

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

Or 'Like' us at www.facebook.com/theolivebranchbistro

