

the olive branch

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

Honey and balsamic roasted figs, black crowdie and candied walnut salad V 6.95/13.25

Pan seared chilli and garlic squid, orange and fennel salad GF 7.25/13.95

Black haggis bon bons with pear chutney 6.50/12.50

MAINS.....

Roasted lamb rump, boulangère potatoes, celeriac purée, kale and jus GF 16.95

Pan seared sea bream, cherry tomato, capers and olive salsa, new potatoes and spinach GF 15.95

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

Rabbit and chorizo stew with toasted garlic and chive bread 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, peppercorn sauce or garlic butter GF 22.95

The Olive Branch homemade **beef burger**, **halloumi burger** or **chicken burger** with one topping, salad & fries* 11.95

Add any additional toppings 1.00 each:

cheddar (smoked or unsmoked)/stilton /brie /smoked bacon/guacamole/aioli/mozzarella/

OB pickles/pesto

peppercorn sauce 2.00

*Please note, this dish may take 20 minutes

SIDES.....

Hand cut chips/skinny fries with aioli V 4.00

Spiced sweet potato chips with aioli V 4.00

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 3.50

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
- Chocolate and hazelnut brownie, vanilla ice cream and salted caramel sauce 5.75
- Roasted brown sugar peach with zabaglione and amaretti crumb 5.75
- Trio of Luca's ice cream/sorbet GF 4.95
Add 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 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.

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