

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

Stilton, apple and walnut filo cup V 6.95/13.25

Thai prawn balls with ginger and soy dip 7.50/14.50

Pan seared pigeon breast, apple, hazelnut and sultana salad 7.50/14.50 GF

Duck liver and whisky pate, orange marmalade and oatcakes GF*6.95/13.25

MAINS.....

Roast turkey wrapped in bacon, cranberry stuffing, rosemary and garlic roasted potatoes, honey roast parsnips, cranberry jus 16.95

Portabella and wild mushroom, apple wood smoked cheddar risotto 13.95 GF V

Pancetta wrapped hake, polenta chips, roasted vine cherry tomatoes, garlic and chilli butter GF 15.95

Cider braised pork cheeks, apple, smoked bacon savoy cabbage, wholegrain mustard mash 15.95

Arbroath smokie and King prawn fish pie with smoked cheddar mash topping, and cherry tomato salad 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/goats cheese/

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

Savoy cabbage and smoked bacon 3.50

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

Dark chocolate bread and butter pudding, vanilla ice cream and salted caramel sauce 5.75

Apple and berry crumble with crème anglaise 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 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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To keep up to date with news & events, visit our website www.theolivebranchscotland.co.uk

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