

# the olive branch

## SAMPLE DINNER 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 22.95
- 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

### 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.

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

To keep up to date with news & events, visit our website [www.theolivebranchscotland.co.uk](http://www.theolivebranchscotland.co.uk)

Or 'Like' us at [www.facebook.com/theolivebranchbistro](http://www.facebook.com/theolivebranchbistro)

