

the olive branch

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

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.....

Pan seared sea bream, cherry tomato, caper 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 (*please 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

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 melted cheddar and OB pickles 8.95

Add peppercorn sauce 2.00

Smoked salmon, aioli and rocket 8.95

Crushed avocado, vine tomato, mozzarella and rocket V 7.25

Add Skinny fries 1.50 / Sweet potato chips 2.50 / Mug of soup 2.00

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 V 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 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

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