

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

Goats cheese and beetroot mousse with hazelnuts and toasted sourdough V GF 6.95/13.25

Thai prawn balls with ginger and soy dip 7.50/14.50

Slow cooked panko breaded lamb, with harissa yogurt 6.95/13.25

MAINS.....

Roasted lamb rump, crushed roast garlic new potatoes, minted pea purée, kale and jus* GF 16.95

Risotto of the day (*see specials board*) GF V 13.95

Slow braised Scottish wild venison and chorizo stew, dauphinoise potatoes, beetroot purée 16.95

Pan seared sea bream, Moroccan spiced quinoa and harissa yogurt GF 15.95

Pasta of the day without pecorino 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/harissa yogurt

peppercorn sauce 2.00

*Please note, this dish may take 20 minutes

SIDES.....

Hand cut chips/skinny fries with aioli V 4.00

Gruyere dauphinoise potatoes 3.70

Rocket and pecorino 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

Brown sugar banana crepe, vanilla ice cream, hazelnuts and dark chocolate sauce 5.75

White chocolate and rhubarb crème brulée with dark chocolate shortbread 5.75

Trio of Luca's ice cream/sorbet GF 4.95
Add dark chocolate 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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