

the olive branch

SAMPLE DINNER MENU

SMALL / LARGE PLATES.....

- Bread selection with olive oil, balsamic V & pesto 4/6
- Garlic and herb marinated olives GF V 4
- Soup of the day, fresh bread (*see specials board*) V 5
- Chargrilled asparagus, pea puree, pea shoots, black crowdie and pickled fennel V 7/13.5
- Thai prawn balls with ginger and soy dip 7.5/14.5
- Shetland mussels (*see specials board*), aioli and garlic bread 7.5/14.5
- Panko haggis bon bons with apple purée 7/13.5

MAINS.....

- Roasted guinea fowl supreme, puy lentils, pancetta, parsnip purée and parsnip crisps * GF 18
- Risotto of the day (*see specials board*) GF V 14
- Slow roasted pork belly, sweet potato and chilli mash, apple purée GF 17
- Pan seared sea trout fillet, panzanella salad and pico de gallo salsa GF 16
- Pasta of the day without pecorino V or with (*see specials board*) from 7.5/11.5
- Beer battered fish, salad and hand cut chips, tartare sauce 12.5
- Chargrilled 28-day aged Scotch 8oz rib-eye steak, hand cut chips, salad, peppercorn sauce or garlic butter GF 24
- The Olive Branch homemade **beef burger***, **halloumi burger** or **chicken burger** with one topping, salad & fries 12.5
Add any additional toppings 1.00 each:
cheddar (smoked or unsmoked)/stilton /brie /smoked bacon/guacamole/aioli/
OB pickles/pesto/pico de gallo salsa
peppercorn sauce 2.00
*Please note, this dish may take 20 minutes

SIDES.....

- Hand cut chips/skinny fries with aioli V 4
- Rocket and pecorino salad GF 3.25
- Mixed leaf and tomato salad V GF 3.25
- Sweet potato and chilli mash 3.7
- OB pickles V 2.5
- Chargrilled asparagus and lemon 4.5

V indicates vegetarian GF indicates gluten free. Most of our dishes can be slightly altered for GF

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

Banoffee bread and butter pudding with salted caramel sauce and vanilla ice cream 5.75

Dark chocolate and amaretto panna cotta with honey comb pieces 5.75

Trio of Luca's ice cream/sorbet GF 5
Add salted caramel sauce for 1

Affogato – ice cream & espresso 4.5
Add a shot of liqueur – Baileys/ Tia Maria/ Amaretto/ Limoncello 2.5

Cheese selection, oatcakes and OB pickles 7.5

PUDDING WINE.....

Vistamar Late Harvest Moscatel, Limari Valley, Chile, Half Bottle

50ml 3.5 300ml 19

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 2.1

Double espresso / Double Macchiato / Americano 2.6

Flat White / Café Latte / Cappuccino 2.7

Café Mocha 3.1

Liqueur Coffee 6

Extra shot of espresso 0.40

Hot Chocolate

Cadbury's hot chocolate with marshmallows & a Cadbury flake 3.25

Black Teas 2

English breakfast / Earl grey / Assam / Darjeeling / Ceylon

Herbal Teas 2

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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