

# the olive branch

## DINNER MENU Sample 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

Balsamic and honey roasted figs, candied walnuts black crowdie and apple salad V 7/13.5

Salt and pepper squid, orange and fennel salad, passionfruit dressing 7.5/14.5

Pan seared Scottish scallops, black pudding, pea purée and crispy prosciutto 8/15.5

Panko haggis bon bons with apple purée 7/13.5

### MAINS.....

Roasted venison haunch, boulangère potatoes, haggis bon bons, garlic green beans, whisky cream sauce \* 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 bream fillet, potato, chickpea and spinach curry, dill and mint yogurt 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/jalapenos

peppercorn sauce 2.00

\*Please note, this dish may take 20 minutes

### SIDES.....

Hand cut chips/skinny fries with aioli V 4

Sweet potato and chilli mash GF 3.7

Rocket and pecorino salad GF 3.25

OB pickles GF V 2.5

Mixed leaf and tomato salad V GF 3.25

Garlic green beans V GF 3.5

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 discretionary 10% service charge will be added to all bills during August, all of which goes to our staff**

## PUDDINGS.....

- OB cheesecake of the day 5.75
- Roasted peaches, crème anglaise, candied walnuts, amaretti crumb 5.75
- Passion fruit and berry Eton mess 5.75 GF
- Trio of Luca's ice cream/sorbet GF 5
- 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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