

the olive branch

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

Halloumi, orange, pickled fennel, pomegranate and dukkah salad with blood orange dressing V 7/13.5

Shetland mussels (*see specials board*) with garlic bread 7.5/14.5

Pan seared pigeon breast, hazelnut, sultana and apple salad GF 7.5/14.5

Panko haggis bon bons with apple purée 7/13.5

MAINS.....

Roasted lamb rump, potato rosti, haggis bon bons, kale and roast garlic jus * 18

Corn fed chicken supreme, dauphinoise potatoes, kale, crispy proscuitto and marsala sauce * GF 17

Risotto of the day (*see specials board*) V GF 14

Pan seared sea bream fillet, roasted Mediterranean peppers, new potatoes 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/jalapenos/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

Dauphinoise potatoes V GF 4

Garlic skinny fries V 4

OB pickles GF V 2.5

Hand cut chips/skinny fries with peppercorn sauce 6

Garlic kale V GF 3.5

Mixed leaf and cherry tomato salad V GF 3.25

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

Allergy information available on request. Some dishes may contain nuts or traces of nuts.

Please note for groups of 6 or more a 10% discretionary service charge will be added to your bill, all of which goes to our staff

PUDDINGS.....

OB cheesecake of the day 5.75

Rhubarb crumble with coconut ice cream 5.75

Dark chocolate brownie, vanilla ice cream and salted caramel sauce
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 **5.75** 300ml **20**

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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