

# the olive branch

## DINNER MENU

### SMALL / LARGE PLATES.....

Bread selection with olive oil, balsamic & dukkah VE 4/6

Garlic and herb marinated olives GF VE 4

Soup of the day, fresh bread (see specials board) VE 5

Halloumi, orange, pickled fennel, pomegranate and dukkah salad with passion fruit dressing V 6.5/12.5

Crispy monkfish cheeks, Goan curry dipping sauce, pickled fennel salad 7.5/14.5

Panko haggis bon bons with caramelised, balsamic red onion 7/13.5

### MAINS.....

Corn fed chicken Saltimbocca, dauphinoise potatoes, tender stem broccoli, and marsala sauce GF 17

Roasted lamb rump, potato rosti, tenderstem broccoli, haggis bon bons, roast garlic jus GF 18

Pan seared sea bream fillet, roasted Mediterranean peppers, new potatoes and pico de gallo salsa GF 16

Goan, coconut, sweet potato, pepper and spinach curry, coconut rice and dukkah flatbread VE 14

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

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

**Add any additional toppings 1.00 each:**

cheddar (smoked or unsmoked)/stilton/brie/smoked bacon/guacamole/aioli/

OB pickles/jalapenos/pico de gallo salsa

peppercorn sauce 2.00

### SIDES.....

Hand cut chips/skinny fries with aioli V 4

Dauphinoise potatoes GF 4

Garlic skinny fries V 4

OB pickles V GF 2.5

Hand cut chips/skinny fries with peppercorn sauce 6  
GF 4.5

Garlic butter tender stem broccoli V

Rocket and pecorino salad GF 3.25

Mixed leaf and cherry tomato salad V GF

V= vegetarian VE= vegan GF= gluten free. Most of our dishes can be slightly altered to be 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 5.5

Warm chocolate cake, dark chocolate sauce, toasted hazelnuts with raspberry sorbet or coconut ice cream

5.5

White chocolate and passionfruit crème brûlée with shortbread 5.5

Trio of Luca's ice cream/sorbet GF 5

Add chocolate 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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