

# the olive branch

## DINNER MENU

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

Bread selection with olive oil, balsamic & dukkah VE 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 7/13.5

Sichuan salt and pepper squid, pineapple salsa, aioli 7.5/14.5

Pan seared pigeon breast, black pudding, hazelnuts, beetroot and apple salad 7.5/14.5

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

### MAINS.....

Roasted lamb rump, boulangère potatoes, hasselback beetroot, haggis bon bons, roast garlic jus 19

Scottish salmon fillet, sesame crust, coconut rice, pineapple, chilli and lime salsa, raita GF 17

Balsamic braised beef cheeks, potato rosti, parmesan leeks, beetroot crisps 18

Goan coconut, sweet potato, pepper and spinach curry, coconut rice and dukkah flatbread VE 14  
add chicken or our market fish 17

Pasta of the day V (see specials board) from 7.5/11.5

Beer battered market 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/pineapple salsa

peppercorn sauce 2.00

### SIDES.....

Hand cut chips/skinny fries with aioli V 4

Boulangère potatoes GF 4

Garlic skinny fries V 4

OB pickles VE GF 2.5

Hand cut chips/skinny fries with peppercorn sauce 6

Parmesan leeks GF 4.5

Rocket and pecorino salad GF 3.25

Mixed leaf and cherry tomato salad V GF 3.25

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

Dark chocolate sticky toffee pudding, vanilla ice cream and salted caramel sauce  
5.5

Rhubarb crumble with raspberry sorbet **VE** or coconut ice cream 5.5

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