

the olive branch

WEEKEND BRUNCH MENU @ THE OLIVE BRANCH 11:45-4

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
Chargrilled asparagus, rouille, crispy quails egg, parmesan V 7/13.5
Chargrilled chicken thigh skewer with katsu curry sauce 7.5/14.5
Crispy duck leg, watermelon, pomegranate, orange salad with passion fruit dressing 7.5/14.5

MAINS.....

Pasta of the day without pecorino V or with (see specials board) 7.5/11.5
Beer battered fish, salad and hand cut chips, tartare sauce 12.5
The Olive Branch homemade **beef burger***, **halloumi burger** or **southern fried chicken burger** with one topping, salad & fries 12.5
Add any additional toppings for an additional 1.00 each:
cheddar (smoked or unsmoked)/stilton/brie/smoked bacon/aioli/
guacamole /OB pickles/jalepenos/ caramelised red onion/pineapple salsa
peppercorn sauce 2.00 *Please note, this dish may take 20 minutes

SANDWICHES/SALADS/WRAP.....

The Olive Branch club sandwich 11
(Chicken, bacon, cheddar, tomato, lettuce & aioli between 3 slices of toasted bread)

Ciabatta sandwiches or tortilla wrap served with salad.

All available as salads for GF

28-day aged rump steak, melted smoked cheddar, OB pickles and rocket 10
Add peppercorn sauce 2.00
Smoked salmon, guacamole and rocket 9.5
Toasted goats cheese, caramelised red onion, rocket V 8.5

Add Skinny fries 2 / Hand cut chips 2 / Mug of soup 2

SIDES.....

Hand cut chips/skinny fries with aioli V 4 Rocket and pecorino salad 3.25 GF
Garlic skinny fries 4 V Mixed leaf and tomato salad V GF 3.25
Hand cut chips/skinny fries with peppercorn sauce 6 OB pickles V 2.5

PUDDINGS.....

OB cheesecake of the day 5.5
Dark chocolate and banana bread and butter 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 5
Add a shot of liqueur – Baileys/ Tia Maria/ Amaretto/ Limoncello 2.5
Selection of I.J Mellis cheeses, oatcakes and OB pickles 8.5

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

BRUNCH.....

The OB Bigger Breakfast

Free range eggs, smoked bacon, pork sausages, mushrooms, black pudding, haggis, beans, potato scones, tomato, & toast
12

The OB House Breakfast

Free range eggs, smoked bacon, pork sausages, mushrooms, beans, tomato & toast
10

The OB Vegetarian Breakfast

Free range eggs, mushrooms, tomato, potato scones, beans, vegetarian haggis & toast
9

The OB Vegan Breakfast

Wilted spinach, mushrooms, tomato, potato scones, beans, vegetarian haggis & toast
9

Eggs Benedict*

Smoked bacon, poached free range eggs & hollandaise
8

Eggs Florentine*

Spinach, poached free range eggs & hollandaise
7.5

Eggs Pacifico*

Smoked salmon, spinach, poached free range eggs, hollandaise
8.5

(*served on toasted muffin)

French Toast

with smoked bacon and maple syrup 8.5

Avocado on toast:

Poached eggs with guacamole and smoked salmon or bacon
8.5

OB Potato Rosti

with poached eggs, hollandaise sauce and smoked bacon, haggis or black pudding
9

Free range eggs on toast:

Scrambled, poached or fried
5.5

Add from the following:
bacon/ sausage/ black pudding/haggis/smoked