

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
- Chargrilled asparagus, rouille, crispy quails egg, parmesan V 7/13.5
- Prawn, chilli and ginger gyoza with ponzu dip 7.5/14.5
- Chargrilled chicken thigh skewer with katsu curry sauce GF 7.5/14.5
- Crispy duck leg, watermelon, pomegranate, orange salad with dukkah and passion fruit dressing GF 7.5/14.5

MAINS.....

- Slow roasted lamb shoulder, Parmentier potatoes, tender stem broccoli, roast garlic jus 19
- Orkney hand dived scallops, confit chicken thigh, oyster mushrooms, butternut squash puree GF 18
- Pan seared Scottish salmon fillet, saffron risotto, samphire, rouille, caviar GF 18
- Roast aubergine, pepper and spinach katsu 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 12.5
- 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 **southern fried 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/jalapenos/rouille
- peppercorn sauce 2.00

SIDES.....

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

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

