

WHILE YOU WAIT

WARM HOUSE BREAD SELECTION 4.9 V

CRUDITES WITH RED PEPPER DIP 4 V

BLACK AND GREEN OLIVE SELECTION 4 V

HUMMUS (VE), YOGURT GARLIC DIP,
TARAMOSALATA OR BABAGANOUSH 5

Served with warm Pitta bread

SMALL PLATES

PERFECT FOR THE TABLE OR STARTERS

KING TIGER PRAWNS 9.5

Pan fried with garlic & chilli served with coriander and lime mayonnaise (if you have a gluten allergy please order without flour)

PARMA HAM WITH PEACH & ROCKET 6.5

CHICKEN PASTILLA 6.5

With yoghurt ,Pomegranate molasses & pistachios , sesame

HERITAGE TOMATO, STRACCIATELLA & OLIVE SALAD 6.5 V

GRILLED PORTUGUESE SARDINES 7.5

Drizzled with olive oil , rosemary & chimmi churri

COURGETTE, PEA, MINT & RICOTTA SALAD 6.5

Dressed with sherry dressing and bitter leaves

SOUP OF THE DAY 6.5

EXTRAS

HAND CUT CHIPS 4

SWEET POTATO FRIES 4

NEW POTATOES 4

SAUTEED BABY SPINACH 4

MEDITERRANEAN VEG 4

GREEK SALAD 6.9

SALADS

TENDER STEM BROCCOLI, TAHINI & TOASTED GRAINS 12

HERITAGE TOMATO FETA & OLIVE SALAD 12

Extra virgin olive oil, oregano

ADD GRILLED CHICKEN 5 CHORIZO 3 GRILLED SALMON 5 AVOCADO 3 GRILLED BEETROOT 3 TO ANY SALAD

WARM CHICKEN SALAD 14

Soy sauce, mushrooms, onions, pine nuts, mixed micro salad

COURGETTE, PEA AND MINT & RCOTTA 12

Dressed with sherry dressing and bitter leaves

CRISPY DUCK SALAD 17

5 spices, coriander, beansprouts, pomegranate , spring onions, watercress, sesame, mirin, soya

FRESH FISH

SUPREME OF SALMON 18.9

Served with chimichurri and heritage tomato salad

GRILLED SEA BASS FILLET 18.9

With shaved fennel , browned caper butter and samphire

GIANT GRILLED TIGER PRAWNS 29.9

Marinated in white wine, garlic, lime, chilli and parsley red cabbage slaw

ORGANIC MISO MARINATED BLACKENED COD 19.9

Baby Pak Choy and toasted sesame

WHOLE GRILLED SEA BREAM 17.9

Simply extra virgin olive oil, lemon & oregano

FROM THE CHARCOAL GRILL

PIRI PIRI SPRING CHICKEN 15

Half spatchcock spring chicken marinated in spicy piri piri served with red cabbage slaw

FLAT IRON STEAK 16.5

200g Flat iron steak served with chimichurri salsa

CHICKEN SKEWERS 14.9

A classic heritage dish. Onions, peppers, mushroom, cream sauce

COTE DE BOEUF 28

Aged 16oz ribeye steak on the bone

SCOTTISH PRIME FILLET STEAK 9OZ 27

CALVES LIVER, OUR FAMILY RECIPE 16.9

Pan fried in butter and sage, crispy pancetta

HARISSA SPICED LAMB CUTLETS 19.9

Served with aubergine caviar , sesame seeds

WOOD ROASTED BEETROOT & RED ONION BROCHETTE 11 VE

Served on a rose harissa spiced hummus

SPICED CAULIFLOWER STEAK 13 V

Served with babaganoush, garnished with yogurt tahini and sunflower seeds. Remove yogurt for Vegan

SLOW BRAISED LAMB SHANK 18.9

Served with lemon, herbs and casserole style potatoes

HOME MADE BEEF BURGER 13

cheddar, caramelized onions, crispy bacon , tomato relish, gem lettuce, gherkin

SAUCE OPTIONS 2

Herb butter, chimmi churri, peppercorn, spiced tomato sauce

PASTA

SPICY LOBSTER & CRAY FISH PASTA 22.9

Served with shallots, cherry plum tomatoes, chilli, lemon zest with a white wine & garlic

STEAK PENNE CREMOSE 14.50

Pan fried fillet steak strips served with red onion, chilli, course grain mustard, cream, pomodoro sauce and rosemary

BUTTERNUT SQUASH & SAGE TORTELLONI 14.9 V

Served in a creamy brandy , white wine and truffle sauce

SEAFOOD RISOTTO 18.9

Calamari, salmon, mussels , sea bass, tiger prawn, white wine, tomato, garlic coriander sauce

PASTA GENOVESE 11.9 VE

With sauté potatoes, basil pesto & French beans

SANDWICHES *Served till 5pm*

GYROS WRAPPED <i>Chicken Or Pork , onion, tomato, tzatziki , skinny fries</i>	7.95
VEGETARIAN WRAP, <i>grilled halloumi , courgettes, peppers, mushrooms tzatziki</i>	7.95
OLIVE TREE BLT <i>mayo, artisan sourdough skinny fries</i>	7.95
GRILLED CHICKEN <i>mozzarella, sundried tomato, sourdough skinny fries</i>	7.95
OPEN FILLET STEAK <i>open sandwich, fried egg, skinny fries</i>	12.95
OLIVE TREE MLT <i>mushroom, lettuce tomato, mayo, skinny fries</i>	7.95

PREFIX LUNCH MENU

Available: Monday to Saturday till 5pm (Excluding December, Bank Holidays & Special Event days)

1 Course £11.95, 2 Courses £15.95, 3 Courses £19.95

STARTERS

PLATTER FOR 2 TO SHARE (CAN BE ADAPTED FOR VEGETARIANS)

Hummus, Garlic yogurt dip, Taramosalata, Serrano reserve ham, olives, grilled chorizo, babaganoush, grilled halloumi , sweet stuffed chilli peppers served with artisan bread selection or crudités

FRESH SOUP OF THE DAY ASK YOUR WAITER FOR DETAILS

GRILLED FIG SALAD *V,N*

grilled halloumi, roasted walnuts and pistachio nuts green salad , Greek wild honey dressing

CHICKEN PASTILLA

With yoghurt ,Pomegranate molasses & pistachios

MAINS

CHAR GRILLED CHICKEN SKEWERS (20 minute cooking time) *pitta, yoghurt garlic dip, Greek salad*

GRILLED PORTUGUESE SARDINES *chimmi churri*

OT WARM CHICKEN SALAD soya sauce , mushrooms, onions, pine nuts , mixed micro salad N

HANDMADE BEEF BURGER (20 minute cooking time) *lettuce , beef tomato, cheddar cheese, smoked bacon, pickle, caramelized onions, skinny fries or sweet potato fries*

ROASTED CONFIT OF DUCK *hoisin and sweet chilli sauce , Arborio rice*

BEEF CASSEROLE *Slow braised beef, shallots, cloves, orange, cinnamon creamed potato*

SAUTÉED FILLET STEAK CROSTINI

red onions, Port wine jus, fresh rocket

MARINATED OCTOPUS & CHORIZO JAM

Samphire and capers

MUSHROOM CROSTINI *V, N*

tossed in garlic, olive oil, pine nuts, rocket , parmesan shavings and dressed with balsamic

FRESH MUSSELS

cream, wine chilli, shallots, garlic parsley sauce

YELLOWFIN TUNA

With wood Roasted beetroot and white soy dressing , sesame

PENNE CREMOSE *beef fillet, red onion, garlic, chilli, mustard, cream ,pomodoro ,rosemary*

PASTA GENOVESE *VE*

With sauté potatoes, basil pesto & French beans

SPICED CAULIFLOWER STEAK *V* *Served with*

babaganoush, garnished with yogurt tahini and sunflower seeds. Remove yogurt for Vegan

COD FISH CAKE *spring onion, mashed potato, cayenne, sweet chilli sauce green salad, skinny chips*

ROAST SEA BASS *With shaved fennel , browned caper butter , samphire, Mediterranean vegetables(£3.00 supplement)*

the
Olive Tree

MODERN MEDITERRANEAN CUISINE
RUN BY FAMILY SINCE 2008



OPEN FOR
BRUNCH - LUNCH - DINNER - FUNCTIONS

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