

the olive branch

DINNER MENU

SMALL / LARGE PLATES.....

- Bread selection with olive oil, balsamic & dukkah VE 6
- Garlic and herb marinated olives GF VE 4.5
- Soup of the day, fresh bread (see specials board) VE 5.5
- Halloumi, balsamic and honey roasted figs, pomegranate, parmesan, and candied walnut salad 7.5/14
- Pork, chilli and ginger gyoza with ponzu sauce 7.5/14.5
- Hand dived Orkney scallop, celeriac and roast garlic puree, confit chicken thigh bonbon, crispy shallots 9/ 17.5
- Crispy shredded 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 22
- Pan seared sea bream fillet, yasai yaki udon noodles, pickled ginger and crispy shallots 19
- Arbroath smokie and king prawn fish pie with smoked cheddar mash topping, cherry tomato and pickled fennel salad 19
- Roast aubergine, pepper and spinach katsu curry, coconut rice and dukkah flatbread VE 16
- add chicken or our market fish 19
- Pasta of the day V (see specials board) from 8.5/13
- Beer battered market fish, salad and hand cut chips, tartare sauce 14
- Chargrilled 28-day aged Scotch 8oz rib-eye steak, hand cut chips, garlic buttered tender stem broccoli, peppercorn sauce or garlic butter 27
- The Olive Branch homemade **beef burger, halloumi burger** or **southern fried chicken burger** with one topping, salad & fries 14
- 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
- Garlic bread 4

PUDDINGS.....

- OB cheesecake of the day 6.5
- Dark chocolate sticky toffee pudding, vanilla ice cream and salted caramel sauce 6.5
- Apple and mixed berry crumble with raspberry sorbet VE or coconut ice cream 6.5
- Trio of Luca's ice cream/sorbet GF 6.5
- Add salted caramel sauce 2
- Affogato – ice cream & espresso 6.5
- Add a shot of liqueur – Baileys/ Tia Maria/ Amaretto/ Limoncello 2.5
- Selection of I.J Mellis cheeses, oatcakes and OB pickles 9

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