

# the olive branch

## LUNCH 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 poached hens' egg, parmesan V 7.5/14.5
- Prawn, chilli and ginger gyozas with ponzu sauce 7.5/14.5
- Chargrilled chicken thigh skewer with katsu curry sauce 7/13.5
- Crispy shredded duck leg, watermelon, pomegranate, orange salad with dukkah and passion fruit dressing GF 7.5/14.5

### MAINS.....

- Slow roasted Mediterranean marinated lamb shoulder, Parmentier potatoes, tender stem broccoli, roast garlic jus 20
- Orkney hand dived scallops, confit chicken thigh, oyster mushrooms, butternut squash puree GF 19
- Roast aubergine, pepper and spinach katsu curry, coconut rice and dukkah flatbread VE 15  
add chicken or our market fish 18
- Pan seared Scottish salmon fillet, saffron risotto, samphire, rouille, caviar GF 18
- Pasta of the day V (see specials board) from 8/12
- Beer battered market fish, salad and hand cut chips, tartare sauce 13
- Chargrilled 28-day aged Scotch 8oz rib-eye steak, hand cut chips, salad, peppercorn sauce or garlic butter GF 25

The Olive Branch homemade **beef burger\***, **halloumi burger** or **southern fried chicken burger** with one topping, salad & fries 13

#### Add any additional toppings 1.00 each:

- cheddar (smoked or unsmoked)/stilton/brie/smoked bacon/guacamole/aioli/
- OB pickles/jalapenos
- peppercorn sauce 2.00

### SANDWICHES/SALADS/WRAP.....

- The Olive Branch club 12
- (Chicken, bacon, cheddar, tomato, lettuce & aioli between 3 slices of toasted bread)
- 28-day aged rump steak, melted smoked cheddar and OB pickles 10.5\*\*
- Add peppercorn sauce 2
- 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

\*\*Ciabatta sandwiches or tortilla wrap served with a salad garnish

All available as salads for GF

### SIDES.....

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

### PUDDINGS.....

- OB cheesecake of the day 6
- Dark chocolate and banana bread and butter pudding, vanilla ice cream and salted caramel sauce 6
- Rhubarb crumble with raspberry sorbet VE or coconut ice cream 6
- Trio of Luca's ice cream/sorbet GF 6
- Add salted caramel sauce 1
- Affogato – ice cream & espresso 6
- 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**