

THE OLIVE TREE MENU

STARTERS

CAULIFLOWER VELOUTE WITH SPICED OIL	£3.95
FOIE GRAS AND CHICKEN LIVER TERRINE SERVED WITH SAFFRON PEARS AND TOASTED MILK BREAD	£7.75
SEARED KING SCALLOPS AND PROSCIUTTO ROASTED ROOT VEGETABLES, PINE NUTS AND AGED BALSAMIC	£9.25
TWICE BAKED GOAT'S CHEESE AND ONION MARMALADE SOUFFLE WITH FINE HERB SALAD	£6.25
WARM SMOKED MACKEREL WITH GLAZED BEETS AND HORSERADISH CREAM	£6.75
PAN ROASTED BREAST OF WOOD PIGEON WITH MUSHROOM RAVIOLI AND LENTILS	£6.95
MUSTARD GLAZED HAM WITH HOMEMADE PICCALILLI	£5.45
CLASSIC CAESAR SALAD WITH HOT SMOKED SALMON	£5.95

MAINS

8OZ SCOTTISH FILLET STEAK WITH HAND CUT CHIPS AND ROASTED PORTOBELLO MUSHROOM	£23.50
BRAISED FEATHERBLADE OF BEEF WITH PUMPKIN PUREE AND WILTED KALE	£14.95
HAUNCH OF VENISON WITH CLAPSHOT AND BRAISED RED CABBAGE	£16.45
BALLOTINE OF SCOTTISH SALMON WITH LANGOUSTINE MOUSSE, NAVARIN OF VEGETABLES AND SAUCE VIERGE	£14.45
THE OLIVE TREE BURGER HOMEMADE BURGER WITH CHEDDAR CHEESE AND BACON, SERVED WITH HAND CUT CHIPS, BOSTON BEANS AND PICKLES	£12.25
LOIN OF VEAL WITH SOFT POLENTA PARMESAN AND RATATOUILLE	£22.00
WHOLE ROASTED CROWN OF DUCK FOR TWO WITH POTATO CRISPS SWISS CHARD AND MUSTARD FRUITS	£38.00
MONKFISH WRAPPED IN PARMA HAM WITH DUCK RAGOUT, SHALLOT AND THYME SAUCE	£17.75
WILD MUSHROOM AND BLUE CHEESE TART WITH WALNUT PASTRY, SPINACH AND CREAMED CELERIAC	£12.00
LANGOUSTINE TORTELLINI IN A SHELLFISH BISQUE	£18.25
BRAISED FENNEL AND SWEET RED PEPPER WITH A TAGLIATELLE ROSTI AND PECORINO	£9.25

SIDE ORDERS

BOWL OF MIXED MARINATED OLIVES	£2.50
HAND CUT CHIPS	£2.75
MASHED POTATO	£2.75
CAULIFLOWER CHEESE	£3.55
PUMPKIN PUREE	£3.00
CURLY KALE	£3.25
ROASTED ROOT VEGETABLES	£3.25
MIXED SALAD TOMATO, RED ONION, CUCUMBER, BLACK OLIVES, MIXED LEAVES, CROUTONS AND HOUSE DRESSING	£4.25
PEPPERCORN SAUCE	£3.00
BLUE CHEESE SAUCE	£3.00

DESSERTS

CLOOTIE DUMPLING AND DULCE DE LECHE ICE CREAM	£5.50
APPLE AND CRANBERRY CRUMBLE WITH VANILLA BEAN ICE CREAM	£5.50
BAKED VANILLA AND GINGER BREAD CHEESE CAKE WITH BANANA COMPOTE	£5.50
PEAR TART TATIN WITH CRÈME CHANTILLY	£5.50
CHOCOLATE TRUFFLE WITH SALT CARAMEL AND MINT CHOCOLATE CHIP ICE CREAM	£6.25
ORANGE AND GRAND MARNIER TRIFLE WITH CANDIED ORANGE PEEL AND A FLAKE	£5.75
SCOTTISH AND CONTINENTAL CHEESES QUINCE JELLY, WAFER BISCUITS AND GRAPES	£7.75

**DAILY SPECIALS ARE LIMITED BY THE SEASONS AND
LOCAL AVAILABILITY
WE SOURCE THE FRESHEST PRODUCE, PREPARE AND
SERVE DAILY**

**Please note that a 10% service charge is added to all parties of 8 or
more**