

LUNCH MENU



STARTERS

GRILLED GOATS CHEESE, ROASTED PEACH, POMOGRANATE MOLASSES AND WATERCRESS V GF £8.50

PIGEON AND CHICKEN TERRINE, PICKLED SOUR CHERRIES, BACON DRESSING AND TOASTED BRIOCHE £9

PORK BELLY BITES, SESAME SOY DIPPING SAUCE, HOT AND SOUR SALAD £8.50

LIME AND VODKA MARINATED TORCHED MACKEREL FILLET, DILL AND WASABI PANNA COTTA, APPLE AND TOMATO £9

A CRISP ONION BHAJI ON SPICED CAULIFLOWER PUREE, CORIANDER OIL, LIME PICKLE AND POPPY SEEDS £7.50 V VG

BEETROOT CARPACCIO WITH VEGAN FETA, YUZU DRESSING, FENNEL SEEDS, DATE AND OLIVE TAPENADE £7.50 VG V

SEARED SCALLOPS, JERUSALEM ARTICHOKE, BLACKPUDDING CRUMBLE AND SALSA VERDE £11

MAINS

MOULES FRITES, WHITE WINE CREAM SAUCE, SKINNY FRIES AND FRENCH BREAD OR GF BREAD GF £15

THE OLIVE TREE CHICKEN KIEV, PAN FRIED CHICKEN, GARLIC BUTTER SAUCE, BREADCRUMBS AND PARSLEY £14

5 OZ SIRLOIN STEAK, CHILLI AND GARLIC BUTTER AND SKINNY FRIES **GF** £16

TOASTED FREGOLA, JERUSALEM ARTICHOKES, MINT PESTOAND TOASTED CASHEWS £15 VGV

CROQUE MONSIEUR, ROCKET AND TOMATO SALAD £9.50

PAN ROASTED HAKE FILLET, A CLAM CHOWDER AND PRESERVE LEMON GREMOLATA £22

JAMAICAN JERK SPICED AUBERGINE, RICE AND BEANS, BURNT PINEAPPLE SALSA VG V GF £17

SIDES

TENDERSTEM BROCCOLI WITH A CAESAR DRESSING GF £4.50

ROCKET SALAD £3

SKINNY FRIES GF £4

GREEN BEANS WITH A CHIMICHURRI DRESSING £4.50 GF

ROAST CHANTENAY CARROTS WITH HONEY BUTTER £4.50 GF

MIXED OLIVES, BALSAMIC VINEGAR, OLIVE OIL AND HOMEMADE BREAD £6.50

DESSERTS

CHILLI CHOCOLATE BROWNIE, BEETROOT AND BLACKBERRY, BANANA SUGAR £8.50

GRILLED PINEAPPLE, MINT SYRUP, COCONUT ICE CREAM, CANDIED PINK PEPPER £7 **GF**

TREACLE TART, RUM ANGLAISE, ORANGE AND GINGER COMPOTE, CORNISH CLOTTED CREAM £8

STRAWBERRY AND BLUEBERRY ETON MESS £7.50

GF

VEGAN YOGHURT PASSIONFRUIT PANNA COTTA, MANGO AND BLACK PEPPER SHORTBREAD VG £8

SELECTION OF CHEESES WITH CRACKERS AND CHUTNEY, VINTAGE CHEDDAR, CRICKET ST THOMAS BRIE AND STILTON £10.50

> GF- GLUTEN FREE V- VEGETARIAN

> > VG- VEGAN