



THE OLIVE BRANCH

FOOD & DRINK
WITH IMPECCABLE BREEDING

Sunday 20th August 2017
Desserts & Puddings

Iced mango parfait, confit lime & chilli, coconut tuile	£6.95
Summer berry eton mess, basil sorbet	£6.95
Star anise pannacotta, orchard fruit compote, vanilla churros	£6.95
White chocolate rice pudding, stewed plums, pistachio	£6.95
Apple & blackberry charlotte, cinnamon sugared clotted cream	£6.95
French toast, caramelised spiced pineapple, orange & cinnamon ice cream	£6.95
Dark chocolate mousse, white chocolate honey comb, tonka sponge cake, hazelnut cream	£7.25
Olive Branch ice cream (strawberry, pistachio, white chocolate)	1 scp £1.50 2 scp £3.00 3 scp £4.50
Olive Branch sorbet (coconut, cherry, mango)	1 scp £1.50 2 scp £3.00 3 scp £4.50

Mini Desserts & Puddings

Iced mango parfait £4.00 Chocolate mousse £4.00
White chocolate rice pudding £4.00

Cheese & Savoury

Welsh rarebit with tomato bread, pub chutney	£6.95
Golden Cross goats cheese, Norfolk White Lady, Croxton Manor Brie, Red Leicester, Westcombe Cheddar, Black Bomb, Admiral Collingwood, Oxford Isis, Battlefield Blue, Cropwell Bishop	
	3 cheeses £8.50
	7 cheeses £12.50

Pudding Drinks

Domaine de Durban 2006, Muscat de Beaune de Venise – Distinct muscat flavours, tropical fruits and honey	£6.75
Essensia Orange Muscat 2014, Andrew Quady, California – Orange blossom and apricots, rich & sweet	£6.85
Elysium Black Muscat 2014, Andrew Quady, California – Rich red berries flavours, lychees, rose petal	£6.85
San Emilio Pedro Ximenez, Bodegas Lustau, Jerez, Spain – Treacle, figs, raisins, christmas pudding, very sweet	£6.85
Campbells Rutherglen Muscat, Australia – Raisins, toffee, caramel, fig, nuts	£7.25
Quoin Rock 2013, Stellenbosh, South Africa – Vine dried, sweet, crisply, elegant, sumptuously textured dessert wine	£7.95
Maury Solera 1928 cask 765, Rousillion, France – Madeira style, nuts, figs, dried fruits, great with blue cheese	£8.90
Shiraume Ginjo Umeshu Plum Sake, Akashi-Tai, Hyogo, Japan – Dry fruit, date, plum and marzipane	£9.50
Oremus, Tokaji Aszu 5 Puttonoyos 2006, Hungary – Satsuma, grapefruit and mango, balanced acidity	£12.75
Quinta do Passadouro Ruby Reserva	£6.75
Quinta do Passadouro LBV 2010	£7.50
Quinta de la Rosa Tawny 10 years old tonel n° 12	£9.75
Adriano Ramos-Pinto, Porto Vintage 1980, Portugal	£21.00
Samuel Smiths Fruit Beers, Stamford, Lincolnshire 5.7% – Locally brewed fruit beer (Strawberry, Cherry, Raspberry) 330ml	£5.00
Samuel Smiths Organic Chocolate Stout, Tadcaster 5% – Smooth & creamy, deep chocolate, nutty bitter sweet finish 500ml	£6.50

Coffee & Tea

Cafetiere of Coffee (small pot) £2.50 (large pot) £5.75
Cappuccino £2.50 Latte £2.50
Espresso £1.75 Double espresso £2.50

Teas – (small pot) £2.50, (large pot) £4.75
Organic english breakfast tea, organic earl grey, camomile, organic rooibos, organic spring jasmine green tea, orange jasmine, fresh mint

Petit Fours

Rum & raisin truffle, white chocolate & raspberry fudge, chocolate chip cookie, summer berry pastille, vanilla marshmallow
£5.00